

THE JOHNS HOPKINS NEWS-LETTER

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OCTOBER 11, 2001



The Johns Hopkin Alumni Association, located south of Wolman on Charles St., lost several alumni on Sept. 11.

One month later, Hopkins community still in shock

BY MATT O'BRIEN
THE JOHNS HOPKINS NEWS-LETTER

A month has passed since the attacks on the World Trade Center and the Pentagon. Since the attacks, the Johns Hopkins community has continually been forced to respond and adapt to new stimuli caused by the lingering effects of Sept. 11. As students and groups learned to cope with the loss of graduates, friends and relatives, many found they had to occupy new roles to find the best way of reaching a common goal: getting back to normal.

Both the attacks and the more recent U.S. retaliations have caused a new wariness among some international travelers and international students at Hopkins. Senior Mekha George, a resident of Abu Dhabi in the United Arab Emirates, will continue with her plans to return home for winter break but has new concerns about potential hassles on her return flight to the United States.

Others have attributed much graver consequences to these events. "I think it's going to have a big effect on my country because they're already having riots there and my family is not safe there anymore," said sophomore Ali Altaf Saleem, whose

hometown is Lahore, a city in north-east Pakistan.

For Saleem, the concerns about his home and family have been compounded with new discomforts felt within the university community.

"The thing that I have noticed the most is that a lot of the white people in Hopkins are now uncomfortable around me, knowing I'm from Pakistan," said Saleem.

He has felt uncomfortable when other students cast nervous or fidgeted glances around campus. More directly, he overheard offensive comments in a history class and a comment about bombing Arab countries made by a Hopkins security guard.

One of Saleem's suitemates, Shahrukh Malik, also from Lahore, said, "I've noticed on the Hopkins campus people will — maybe it's because what I look like: I have a beard. They sometimes will come towards us and walk away; stuff like that... Even in the elevators sometimes."

Both Pakistani students and their Egyptian-American roommate said that when recent incidents such as vandalism or prank calls have occurred on their dorm floor, the members of their suite have been falsely identified by other students as those responsible.

StuCo passes Levering student union request

DAVID CRANDALL
THE JOHNS HOPKINS NEWS-LETTER

Student Council approved a resolution to turn Levering Union into a student union effective Jan. 1, 2002. The resolution, which will be delivered to Dean of Student Life Susan Boswell and possibly other administrators, calls for most of Levering Union to be "locked up" for student use, rather than the current policy of allowing different academic departments and non-student groups to use the building.

"We want to make the student union a student union," said Anuj Mittal, executive president of Student Council, in reference to Levering's designation as a student union despite its lack of use as one.

The resolution, proposed by Mittal and Class of 2002 President Stephen Goutman, is only the first step in transforming Levering into a student union. If administrators accept the resolution and reserve Levering Union for student use, more specific plans for the student union will materialize, although some ideas have already been put forth.

"We were thinking about making the Great Hall into a giant, permanent lounge," said Mittal. Other plans include turning the Sherwood Room into a game room, putting a restaurant in E-Level, bringing in a business such as a Pizza Hut and allowing students to start up non-profit business ventures.

"This is a service to bring students

CONTINUED ON PAGE A4



Mittal, left, with the Executive Board, is pushing for a student union.

"Anything that is wrong that happens on our floor, we are the first suspects," said Saleem. He had not reported any of these events to university authorities since "the University can't control how anyone behaves."

International students, especially those from predominately-Muslim countries, have also voiced concern about protection of civil liberties after some national media reported that federal authorities such as the INS and FBI had been requesting and receiving confidential information about students from University administrators.

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Peabody undergoes renovations

BY JULIANNA FINELLI
THE JOHNS HOPKINS NEWS-LETTER

Students at Peabody are just now facing what Homewood students have been going through for years now: a Master Plan. The Peabody Plan, undertaken by Quinn Evans Architects and funded by a variety of donors, will create a more "open" campus at Peabody, balancing the needs of students and faculty with the needs of the public.

The Peabody Institute, an internationally-renowned musical conservatory, is located in one of the best-preserved 19th-century squares in America: Mt. Vernon Place. But the building design has proved less than accommodating to the approximately 40,000 annual visitors, in addition to the thousands of Peabody students.

The proposed construction project involves renovating underutilized areas of the building, making use of spaces between buildings, clarifying pedestrian pathways throughout the campus and performing maintenance in a number of areas. While Peabody was founded in 1857, the Conservatory building did not open until 1866 and the library until 1878. As a result, Peabody Plan organizers have found that the overall design appears disjointed, and unused gaps between buildings waste valuable space. The proposed Grand Arcade, designed to be the fulcrum of Peabody, will serve to unite the disparate buildings on campus, and will provide a welcoming entrance for visitors.

Currently, the Peabody campus is a gated community. All of the entrances to Peabody are inaccessible, ambiguous, or uninviting, according to Dr. Robert Sirota, director of the Peabody Institute. He would like to see that change.

"We want to make the architecture more user-friendly, while at the same time maintaining security," said Sirota in an interview with the Hopkins Gazette.

The construction, already begun in June of this year, will continue until February 2004, causing inevitable inconveniences for students, staff, and visitors alike. But according to Jennifer Dawson, Senior Project Manager, the Institute is doing its best to

SAC approves Judicial Board

BY LIZ STEINBERG
AND JESSICA VALDEZ
THE JOHNS HOPKINS NEWS-LETTER

Members of the Student Activities Committee (SAC) approved initial plans to implement a Student Activities Judicial Board, which is scheduled for completion in Dec. 2001.

The board will handle conflicts between student groups or between student groups and individuals. Students will be able to appeal Judicial Board decisions to the student conduct board.

Administrators and students agree that this will give students increased self-jurisdiction, granting students the power to penalize student group infractions rather than leaving this right to the university.

"Students want to feel that when they do something as part of the group

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University Mini accepts J-CASH



MIKE FISHER/NEWS-LETTER

University Mini-Mart recently began taking cashless J-Card transactions.

BY EUNA LHEE
THE JOHNS HOPKINS NEWS-LETTER

The University Mini-Mart, located on 3230 St. Paul St., began to accept J-CASH Monday in response to strong student demand and increased knowledge of the J-CASH/Student Advantage Program. In addition, the

mini-mart expressed hopes that accepting J-CASH will provide more student interest and convenience as well as increased sales for the store.

"Kids started to ask all the time if we accepted J-CASH, which I didn't know about before," manager and owner Sam Hamideh said. "So I called up Student Advantage and joined the program."

Before the program was launched on Sept. 1, students and faculty went to individual vendors directly and asked if they wanted to join J-CASH. For the current school year, J-CASH was successful in recruiting 12 vendors into the program; the mini-mart was the last to join.

"The students [on the Homewood Student Affairs Committee] expressed interest in bringing J-CASH off-campus two years ago," Student Council President Anuj Mittal said.

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Attacks change Intercession

BY ERIC RIDGE
THE JOHNS HOPKINS NEWS-LETTER

Some Intercession courses offered this winter will undergo subtle changes related to the recent terror attacks that took place in New York and Washington, D.C. While organizers caution that no drastic curriculum overhauls will take place and no classes have been added to specifically address concerns raised by the attacks, they also stress that a major component of Intercession is how the curricula are always open to change.

"The selection of courses already lend themselves well to dealing with the impact and the implications of the terrorist attacks," says School of Arts and Sciences Assistant Dean Deborah Cebula. "There will not be any actual additions of courses specifically dealing with the attacks."

One such course that had already been added prior to the attacks is Citizenship and Rights in the 21st Century. The course will be taught by Political Science Professor Benjamin Ginsberg, PhD and Assistant Chair/Lecturer Kathy Wagner. The class will be particularly well adapted to deal-

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LATE-BREAKING NEWS

At approximately 12:15 a.m. on Thursday, the Johns Hopkins University Security Office received an anonymous call that there would be a bomb used against a Hopkins building. The caller called it a "terrorist threat" but gave no time, location, or other specific details about the nature of the threat.

Security officers immediately began search dormitories and campus buildings. Calls had been made to Dean of Student Life Susan Boswell,

the Housing Office, safety officers, the Baltimore City Police Department and a bomb squad. All other Hopkins properties were notified, and the Hutzler library and the computer lab in Krieger 160 were closed. The Milton S. Eisenhower Library was kept open until its regular closing time at 2 a.m. while security officers, custodians and library employees searched the premises.

— Matt O'Brien, Staff Writer



LIZ STEINBERG/NEWS-LETTER

The Peabody Institute is beginning its own version of the Master Plan.

"work around" the construction.

"For the next two years there will be jack hammers and loud equipment mixed in with the beautiful sounds made throughout campus," says Dawson.

But according to Dawson, the Institute keeps students and faculty informed of the renovations on a continual basis. To date, the construction is limited to the north and south sides of campus, where corridors and connectors are being built through the

existing buildings to allow better access to the campus during the bulk of the construction, which will begin during Christmas break and continue through second semester.

While students at Peabody are currently experiencing few to no inconveniences, the upcoming semester will undoubtedly prove an adventure.

"This will be a challenging time for us all at Peabody," says Sirota.

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ANYONE WITH HALF A BRAIN...

An incredible young woman lost half of her brain in an operation to stop a fatal disease. Despite her limitations, she still leads a relatively normal life. Page A9



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VOLLEYBALL SPLIT

The Women's Volleyball team had an eventful weekend, posting a 3-3 record for their most recent tournament. Their record now stands at 11-12. Page A12



B5

EYE TO THE SKY

Not all anonymous donors interrupt our commuting patterns and move beloved annual events to the edge of campus. One of them paid for a cool telescope. Page B1

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NEWS

Ghani shares Afghani views in Council Series

BY CARA GITLIN
THE JOHNS HOPKINS NEWS-LETTER

Dr. Ashraf Ghani, an Adjunct Professor of Anthropology at Johns Hopkins as well as a national of Afghanistan, spoke on Wednesday in the first meeting of the Hopkins Community Council Series.

He discussed his reaction to the acts of terrorism on Sept. 11 in addition to sharing his first-hand experience on life in Afghanistan. Wednesday's forum was entitled "Perspectives on Afghanistan and Pakistan: Islamic Networks, Social Exclusions and State Building."

Dr. Ghani acknowledged many of the serious issues in Afghanistan, but also indicated that some are exaggerated in their portrayal. "We [Afghanis] are indeed starving, but we are not simple-minded." He noted that the Afghani people stood up to the Soviet army.

The former Soviet Union has had a serious impact on the country. The Soviet army invaded Afghanistan during 1979-1989, which resulted in brutal attacks on the Afghani people, leaving one million dead, five million exiled and six million internally displaced.

After the fall of the Soviet-sponsored regime in Afghanistan as a re-

sult of the lack of funding, the country was unable to sustain itself. Schools closed, political parties struggled with each other for power, there were mass killings and Afghanistan became one of the world's leading illegal drug producers. Dr. Ghani noted that there are hundreds of schools that exist on paper but do not really exist at all.

He cited that there certainly is a feeling of defensiveness in the Middle East as a result of the French Colonization of Algeria, the Soviet invasion of Afghanistan as well as British colonization.

This is not going to be easy to overcome. "The heart of the matter lies in the U.S. and the E.U. making allies in repressive reigns," said Dr. Ghani.

In terms of the Muslim people, he feels that they are incorrectly portrayed. The stereotype of Islam is one of extremism and violence, which is reflective of an Islamic extremist group of forty years ago and not indicative of Muslims today.

Dr. Ghani also shared his perspective on the Sept. 11 attacks. "On Sept. 11, I was sitting two blocks away from the White House when the news came," he said.

He expressed his concern with the current state of the world. "Where we are is in an extremely dangerous situation." He offered a few concrete solutions, but at the same time warned

that there is no easy solution. "Yes, Osama has to be eliminated and the Taliban has to be destroyed, but who will take their place?"

He outlined a plan for maintaining peace. First of all, we should not confine the problem to Afghanistan; the rest of the world should be engaged as well.

Second, ask for an agenda of reconstruction and an accountable government. Thirdly, go to Afghanistan. "We have a wonderful tradition of hospitality. Hopefully it can be renewed," said Dr. Ghani.

Since both charity and relief aid to the people of Afghanistan have been so inconstant, he also suggested a trust fund be created for Afghanistan and there be a Board of Trustees that would be composed of trusted relief organizations as an optimal way to assure that the people truly benefit.

Dr. Ghani blames the Taliban for Afghanistan's poor treatment of women.

At the end of the 19th century, he said that women were allowed rights in Islam, but when the Taliban came to power, these rights were taken away. "Unless the question of women is addressed, there will not be peace."

This lecture series will continue on a regular basis. The next one will take place on Nov. 11. The speaker has not yet been announced.

Peabody gets a "Master Plan"

CONTINUED FROM PAGE A1
"But we know the results will be worth it."

Sirota has also praised the construction management firm involved with the Peabody Plan.

"So far the construction management firm, Gilbane, has shown great sensitivity to the fact that we are running our programs at full capacity during the construction period," said Sirota.

The creators behind the design have renovated many nationally significant buildings, as well as many important public buildings, such as the Kennedy Center for the Performing Arts. Their design for Peabody correlates with their philosophy of preserving the historic

character of buildings while making them more efficient and contemporary. The Institute has expressed satisfac-

They hope that the Peabody renovations will be a huge step towards the goal of making Mount Vernon a top tourist site.

tion with the project and its architects. With a budget of \$24 million, the plan is nothing short of elaborate. It involves a new 100-seat theater, a 100-seat rehearsal hall, 10 new practice rooms, a gallery, arcade and support spaces.

The fact that Peabody is working to provide public access to its facilities is a sign of its faith in the safety of downtown Baltimore, according to the Mount Vernon Cultural District, a group comprised of various cultural organizations and institutions in the area including Peabody. It has been working on issues such as cultural tourism in the Mount Vernon area. They hope that the Peabody renovations will be a huge step towards the goal of making Mount Vernon a top tourist site.

University Mini accepts J-CASH, expanding list of local vendors

CONTINUED FROM PAGE A1
"Ever since then, we have been collecting data for the need of J-CASH and a list of vendors."

Formerly called Debit Dollars, J-CASH was not widely used or publicized until this school year. After the staff and faculty were allowed on the system last November, J-CASH gained popularity due to the increased accessibility to vending machines, MegaBYTES and Levering Hall.

"J-CASH was not advertised as much before because it was a student privilege," ID card Service Director Michael Kendzejeski said. "Merchants tend to be skeptical [of J-CASH] now, but that will go away once J-CASH starts being more popular to businesses off-campus."

In order for businesses to start accepting J-CASH, vendors have to straighten out financial and legal contracts, open accounts and be approved through Student Advantage. Although the multi-tiered process sounds complicated, Kendzejeski said that only a week was needed for the J-CASH program to be up and running at a business.

"The more merchants come on, the more students, businesses and school benefit," Kendzejeski said.

Although J-CASH is beneficial for students in that they can carry less cash and therefore feel more secure, both students and vendors expressed hope that the J-CASH program would continue to make improvements and better accommodations.

"There's work that still needs to be done," Mittal said. "Students have to realize that they can get discounts, and vendors have to realize that they will attract more business."

Some negatives aspects of J-CASH include the annual fees to Student Advantage by JHU as well as the 10% commission the businesses pay to Student Advantage, which caused the mini-mart's reluctance to join the program in the beginning of the year.

"The commission is a little too high," Hamideh said. "Even though we sold over \$200 just on J-CASH on the first day, we only profit two percent after paying tax and commission. The other major credit card companies do not have this high commission rate."

The general opinion of J-CASH by students have been positive, but many have expressed interest in having J-CASH accepted at even

more off-campus locations.

"[Student Council] told Student Advantage to look into having J-CASH accepted at Fells Point, the Inner Harbor and Charles Village, since those places are popular hangouts for college students," Mittal said. "More students have to branch out while more vendors have to come here." Mittal added that the Student Council will help publicize J-CASH as well as promoting awareness for the program.

"People have to realize that J-CASH is a viable option," Mittal explained. "The administration should also help by pushing vendors to give students better deals."

The administration further commented that they were "selective" in choosing the businesses on the J-CASH program, but explained that many merchants hesitate to join because of the starting process and profit cuts or simply because they might not be able to handle the extra business.

"I hope the mini-mart will have more business in order to make up for commission losses," Hamideh said. "[J-CASH] is a good idea for the students and our business, but I'm not going to push the JCard idea too hard onto students."

Fewer employers attend Job Fair



LIZ STEINBERG/NEWS-LETTER

Students came to talk with various recruiters at the Job and Internship Fair last week in the Glass Pavillion.

BY ANNA HUTCHINSON
THE JOHNS HOPKINS NEWS-LETTER

Approximately 64 companies attended this fall's Job and Internship Fair, down from 102 last year. The drop reflects the slowing economy, according to organizers and participants.

"This year, because of economic factors, we've seen a decrease" in representatives at the fair," said Interim Director of the Career Center Adrienne Alberts. The Johns Hopkins Career Center sponsored the fall Job and Internship Fair, which was held in the Glass Pavilion on Oct. 3 and 4.

Many employers are no longer hiring, or are cutting back on traveling and recruiting budgets, according to Alberts.

Several company spokespersons said that they are not actually hiring although they attended the fair.

"I talked to a few people that were compiling resumes—just keeping a presence on campus," said Elizabeth Demarest, a consultant for 4-Cap Gemini Ernst & Young, an IT consulting firm. 4-Cap is not currently hiring, according to Demarest.

Some firms not present at the fair are planning to visit Homewood later in the year in order to maintain a presence.

"Some firms [...] are still doing resume critiques and mock interviews—they still have a presence on campus," Alberts said.

For some companies, the recent national surge against terrorism has boosted hiring capacity and demand, especially concerning Hopkins students.

ITT Industries, one of the companies represented at the fair, is the leading producer of the night vision goggles used during Operation Desert Storm, according to representatives. ITT Industries produces a radio used

by most of the U.S. Army as well.

"Those night vision goggles have given our military a big advantage. Night Vision will be receiving increased orders for goggles [...] and Aerospace/Communications [that makes the radios] will also experience an increase in orders," said Connie Pope, senior human resources representative for ITT Industries in Washington, D.C. "We are looking for people with degrees in Electrical Engineering and Computer Science."

U.S. Air Force Master Sergeant Mike Wingfield, officer accessions and health professions recruiter, believes the slowing economy will increase the number of students seeking federal jobs.

"It's often been said that a slowing economy drives more people to seek jobs within the federal government. We have a very good benefits package: people start with 30 days of vacation a year with pay [and] we pay 100 percent medical and dental. It's pretty good job security, too."

Although this fair had a smaller turnout, more big-name companies are present than in years past, said Kathy Lee and Natasha Klenke, representatives for GE Power Systems. Both received Bachelors Degrees in 1997 and Masters Degrees in 1998 from Hopkins.

In the past, there were less national big-name companies and more smaller, local consulting companies, according to Klenke. There was a diverse range of presenters, she noted.

Some students expressed disappointment with this year's fair.

Senior computer science major Suk Hyung Lee said he was upset many companies were leaving before the fair ended at 4 p.m.

The companies "don't need [to fill] the jobs, so they're just leaving early," Lee said.

Students would have liked to see more companies offering internships, said Sarah Cho, a junior international studies major who works in the Career Center.

According to company representatives, Hopkins students are quality workers.

"We are looking for the quality of student that comes from Hopkins. We know that Hopkins has a demanding curriculum and we want someone who has met that kind of criteria," Pope said.

"There's a couple of key things that Hopkins students have: critical thinking, strong analytical skills, the fundamentals of research," Alberts said. "Hopkins students are leaders and employers are looking for leaders."

The Career Center sponsors the Job and Internship Fair twice a year, once in the fall and once in the spring. The fall fair generally focuses on attracting engineering students. The spring fair will occur next February and cater to a wider range of students.

—Staff writer Liz Steinberg contributed to this report.

WRITE NEWS

Write for the News-Letter. Call x6-6000 or email news.letter@jhu.edu



Now Accepts J-CASH

Large 16" Pizza \$7.00

Wed. 1/2 Price Burgers

SEED holds attack forum

BY CARA GITLIN
AND ISHAI MOOREVILLE
THE JOHNS HOPKINS NEWS-LETTER

Approximately 40 students and faculty gathered in the Glass Pavilion Tuesday night to discuss the issues of a post-attack America and share their personal reactions to the impact of last month's tragedy. The forum was mediated by members of SEED (Students Educating and Empowering for Diversity). One of the main topics that was discussed was the increase of discrimination and hate crimes against Muslim-Americans around the country. People talked about "how all this impacted the lives of Arabs and Muslims within the country and within the community here," said Katie Batza, the Chair of SEED. On Tuesday night, students were given the opportunity to freely discuss their feelings about the attacks. Before the forum officially began, a slide show of the attacks and their aftermath appeared on a projection screen. Images of destruction, terror, and death were shown alongside vandalized Muslim signs in the U.S. and Muslims praying in mosques around the world. In one slide a woman held up a sign that read "An eye for an eye leaves the whole world blind" and in another, the word "revenge" had been painted onto a tow-truck windshield. The slide-show was followed by thirty seconds of silence in memory of the victims of the attack. According to Batza, people reacted

strongly to these images and words. She noted that she saw "a couple people even cry." The name of Osama Bin-Laden was brought up and the point was made to separate his beliefs from those of the rest of the members of the Muslim community. The attendees were "a great mix between faculty, staff, grad students and undergraduates," said Batza. One girl who had been born in America recounted a story of how her Pakistani parents had been almost forced by their neighbors to put US flags all over their house and business; if they didn't they would be looked upon as traitors by their fellow citizens. As the image of a man tumbling to his death from the top of the world trade center was projected onto the screen, a small gasp could be heard. Hate discrimination against Muslims has been on the rise since the attacks. Nearby the Hopkins campus, "Kill All Arabs" was graffitied onto a street sign. There has also been an increase in racial profiling. One Arab man at the meeting was very frustrated that secular Muslim men were being removed from planes without basis at the request of other passengers. Many others have been detained by the US government without formal charges, an illegal action in this country. Many participants at the meeting completely condemned any such actions of the government of the United

States as well as those of other Americans. "I didn't think it was [out of] anger. I think they were frustrated that it took this tragedy in order for people to want to know about Islam and the Middle East and foreign policy in the Middle East. There wasn't this interest before," said senior Erica Mak. Soon, almost everyone was jumping in to share their perspective. People were "voicing their frustrations with America and foreign policy past and present. This added a lot to the discussion," said Batza. The point was brought up that the attacks have also prompted a call for understanding and cultural exchange by President Bush as well as other politicians and celebrities. However, participants were also frustrated that this issue should have been considered a priority sooner. "People felt that it was 'too little, too late,' that America didn't show any interest in this before," said Mak. University Chaplain Sharon Kugler, who was also in attendance, does believe things will get better. "I have a great deal of hope when we sit in a place like this, people speak their minds, and then listen to each other." Batza mentioned that a day after the forum, she was approached by many people who expressed their gratitude on being given an opportunity to share their thoughts. "Everyone gained something, be it a new perspective or a place to voice their opinions. That was what our goal was."

Student Council approves resolution for student union

CONTINUED FROM PAGE A1
together," said Goutman. "It will drastically improve student life at Homewood." One feature of the resolution is allowing students access to Levering all the time. Currently, students use the building for only "four hours a day," according to Goutman. The rest of the day, students are allowed into the building, although some of the main rooms — including the Sherwood room and the Great Hall — are often off-limits to students. "If we don't have a student union all the time, students wouldn't know

This is a symbolic stand by the student council saying we want, need, demand a student union ... It will drastically improve student life at Homewood.

— STEPHEN GOUTMAN
CLASS OF 2002 PRESIDENT

when to go there," said Goutman. Various groups use Levering Union for events ranging from rushing to hosting speakers to holding fairs. The schedule for rooms in Levering has already been planned though the end of the year, at which point student council intends the building to be reserved for student use and events benefiting students. "This is a symbolic stand by the student council saying we want, need, demand a student union," said Goutman. Mittal talked about the chance for

students to start businesses in Levering. Although any profits from such ventures would most likely go to charity, Mittal hopes such ventures would allow students to get job experience while serving the needs of other students and funding charities.

on COLA will be new," said Sarin. Although COLA had trouble with appointments last year, Sarin believes this year's COLA will be better than ever. Council also approved junior Aaron Sacks and freshman Mary

STUDENT COUNCIL ATTENDANCE, OCTOBER 2, 2001		
Executive Officers		
President Anuj Mittal	338-7569	Present
VP Institutional Relations Katie Dix	516-2567	Present
VP Administration Priya Sarin	366-7766	Present
Secretary Manish Gala	516-2573	Present
Treasurer Noel DeSantos	516-2759	Present
Class of 2002		
President Stephen Goutman	889-3421	Present
Vice President Shanu Kohli	889-7236	Present
Secretary/Treasurer Camille Fesche	978-2244	ABSENT
Representative Vivek Iyer	905-3896	Present
Representative Samantha Kanner	467-5798	Present
Representative Grey Emmons	243-0499	Present
Class of 2003		
President Ravi Kavasury	662-4982	Present
Vice President Sarah Cummings	889-4948	Present
Secretary/Treasurer Tara Feehan		Present
Representative Omer Taviloglu	499-7467	Present
Representative Chris Cunico	889-1066	Present
Representative Priti Dalal	467-8692	Present
Class of 2004		
President Bob Alleman	467-1110	Present
Vice President Simone Chen	516-3576	Present
Secretary/Treasurer Leah Greenfield	516-3607	Present
Representative Jackie Chan	516-3756	Present
Representative Benjamin Wang	516-3686	Present
Representative Ali Fenwick	443-722-8689	Present

Student Council also approved several people to hold positions in the Board of Elections (BOE) and the Committee on Leadership Appointments (COLA). Among the new COLA representatives are Class of 2003 Representative Priti Dalal and Class of 2002 Representative Grey Emmons. They complete the COLA board, which except for a yet to be elected freshman, is composed of 2004 Rep Jackie Chan, Emmons, Dalal and COLA Chair Priya Sarin. The COLA positions are limited to Student Council members. The COLA constitution mandates that the board be made of one executive council member and one representative from each class. Student Council also approved the addition of a rotating member of COLA. The board member is to be selected by the Executive Board and will not necessarily be a council member. "Aside from [Dahal], everybody

Keough to BOE. "I'm a [computer science] major [and] hopefully I can help," said Sacks. "One of the problems last year was computer crashes." Keough and Sacks hope to improve voter turnout in this year's elections while making the process faster for students. Their first election will be Oct. 22, when the freshman class officers will be elected. Student Council also amended the Student Activities Council (SAC) constitution. Although part of the constitution was moved to the SAC bylines, the move shouldn't change any function of SAC. The reform committee for the Student Council constitution continues to meet every Saturday. Council members Goutman and Class of 2004 President Bob Alleman presented their versions of the changes. While Alleman's version called for a new hierarchy in Student Council groups, Goutman's called for only four reps from each class— a major change.

SAIS graduate arrested for spying

In Washington's world of top-level intelligence briefings, Ana Belen Montes was the go-to person on Cuba. She told people how the communist nation worked. But all the while, federal authorities say, the 44-year-old Defense Intelligence Agency analyst was telling Cuba just how the United States operated, from the identity of undercover agents sent to infiltrate the island to details on military exercises.

Montes, held without bond since she was arrested at her Bolling Air Force Base office on Sept. 21, is due in U.S. District Court in Washington for a hearing on a charge of conspiracy to deliver U.S. national defense information. The crime is punishable by death. Montes ived a master's degree from Johns Hopkins University's School of Advanced International Studies in Washington. At the DIA, she first focused on

Nicaragua, then in 1992 moved to full-time analysis of Cuba. She went to Cuba more than once on business for the U.S. government in the 1990s and played a key role in writing a 1997 DIA report that determined that Cuba's military posed no significant threat to the United States or other countries in the region. At least six years ago, authorities say, she started spying for Cuba. Copyright 2001, The Washington Post Company

Community crime report for Sept. 27 - Oct. 4

September 27

- 11:00 a.m. — Mail removed from mailbox on 2700 Blk. of Mathews St.

September 28

- 8:00 a.m. — Suspect removed mountain bike worth \$460.00 from garage on 300 Blk. of E. 32nd St.
- 9:00 a.m. — 1993 Ford stolen from 700 Blk. of Homestead St.
- 2:00 p.m. — Suspect arrested for shoplifting \$10.00 of Kool Aid from chain food store on 2400 Blk. of N. Charles St.

September 29

- 12:00 a.m. — Automobile stolen from 100 Blk. of W. University Pkwy.
- 1:00 a.m. — Victim hit with baseball bat on 2900 Blk. Mathews St.
- 4:00 a.m. — Twelve dumbbells, bike, two speakers and one organ removed from 200 Blk. of E. 33rd St.
- 10:00 a.m. — Garage lock on private property was cut with tool on 2900 Blk. of N. Calvert St.
- 10:00 a.m. — Suspect forced entry and removed property from apartment on 2900 Blk. of N. Charles St.
- 6:00 p.m. — Victim placed purse with credit card in unattended room and went to church when purse was taken on 3000 Blk. of Greenmount Ave.
- 10:00 p.m. — Victim and friend were walking when suspect pointed a weapon and demanded money 3200 Blk. of Abell Ave.
- 10:00 p.m. — Victim and friend were walking when suspect pointed gun at them, demanded money and fled with wallet and \$100.00 on 3200 Blk. of Abell Ave.
- 11:00 p.m. — Suspect attempted to gain entry into vehicle by bending away door frame on 2700 Blk. of St. Paul St.
- 11:15 p.m. — Four men jumped victim riding motor bike, struck him with their fists and fled with the motor bike on 2700 Blk. of Greenmount.

• 5:30 p.m. — Suspect pointed gun at victim, demanded money and fled with \$120.00 on 100 Blk. of E. 31st St.

- 7:30 p.m. — Domelight and dashboard broken and CD player taken from vehicle on 2800 Blk. of Mathews St.
- 10:00 p.m. — Rear license plate stolen from 200 Blk. of E. University Pkwy.

October 1

- 4:00 a.m. — Suspect attempted to gain entry to vehicle by prying door open on 800 Blk. of W. 34th St.
- 4:00 a.m. — Suspect stole 94 Dodge Caravan on 2700 Blk. of Hampden St.
- 12:00 p.m. — Victim's purse stolen from work containing bank card, cash and miscellaneous papers from 200 Blk. of E. University Pkwy.
- 1:00 p.m. — Suspect took two containers of bodywash and attempted to leave without paying from drug store on 2500 Blk. of N. Charles St.
- 2:00 p.m. — Suspect entered residence through basement window, unknown if anything was taken on 3600 Blk. of Falls Road.
- 6:30 p.m. — Suspect attempted to take 1992 Dodge from 3800 Blk. of Elm Ave.
- 7:00 p.m. — Suspect arrested for hitting victim in the head with a vase on 500 Blk. of E. 39th St.
- 9:00 p.m. — Known suspect was cleaning victim's home and stole a can of various coins valued at \$300 on 300 Blk. of W. 28th St.
- 10:00 p.m. — Suspect took television from 600 Blk. of E. 35th St.
- 10:00 p.m. — Suspect pried open door of automobile and attempted to

start it on 4200 Blk. of Roland Ave.

- 11:00 p.m. — Huffy mountain bike stolen from garage on 500 Blk. of W. University Pkwy.
- 11:30 p.m. — Victim was assaulted with blunt object, resulting in a cut on right arm on 3000 Blk. of N. Charles St.
- 11:30 p.m. — Suspect stole 13 steering wheel covers valued at \$100.87 from auto parts store on 2800 Blk. of Greenmount.
- 11:30 p.m. — Suspect stole laptop

from open classroom on 3400 Blk. of N. Charles St.

October 2

- 6:30 a.m. — Victim's purse was stolen on 500 Blk. of E. 33rd St.
- 9:45 a.m. — Suspect took six cans of Spam lunch meat from grocery store and attempted to leave without paying on 2800 Blk. of Greenmount.
- 10:30 a.m. — 1995 Dodge stolen from 3600 Blk. of N. Charles St.

Intersession class to discuss politics of Sept. 11

CONTINUED FROM PAGE A1
ing with the issues raised by not only the terror attacks but also the retaliation of the United States. Although concrete course descriptions will not be available for several weeks, the class will address the general question of what citizenship in the United States means to its inhabitants. On a more specific level, it will raise issues pertaining to the implications of safeguards as well as the balance between rights and civil liberties. "This course will be flexible and will enhance the learning experience by bringing in current topics as they develop," says Dr. Ginsberg. Those topics include the recent terror attacks, which Dr. Ginsberg hopes to address in part by bringing in terrorism experts to speak to the class. Students say that the idea of connecting intersession classes with current events affecting the county today would provide a welcome means of relating classroom learning with the real world.

"I really think learning about current events would make the classes extremely interesting because we would be gaining knowledge about something that affects our lives right now," says freshman Joseph Chung. Offered during January and into February, intersession classes deviate from those offered during the year because they rely more heavily on alumni involvement. During intersession, Johns Hopkins instructors frequently split instruc-

tion time with alumni who travel to the Homewood campus to share their insight with students, providing real world exposure to students. These classes provide an opportunity for students to learn from experts already active in their fields of interest. Students enrolled in these courses are also frequently offered the opportunity to take class trips to cities such as New York City to further enhance the learning experience. Last year, students taking a financial literacy course traveled to New

York City where they learned firsthand about the workings of Wall Street. "A key component of intersession is that it's meant to marry the real world with the classroom," says Cebula. Along those lines, Cebula notes that many instructors will likely choose to incorporate the terror attacks and their impact on the world into a variety of intersession courses, but that discretion will be left to those instructors.

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Attack repercussions still echoing on Homewood campus

CONTINUED FROM PAGE A1

Hopkins spokesman Dennis O'Shea reported that there has already been one limited instance in which the FBI requested information about a small number of students or employees of the Hopkins Institutions after the attacks. The University complied with this request for what was referred to as "Directory Information," not educational records or private information.

Nobody at Hopkins is aware if or how the information was used and has not been contacted about investigations from the FBI or other agencies since that time. The University will not say what division of the university the affected group came from or whether they were students or employees.

ROTC

Sept. 11 brought new attention, occasionally new responsibilities, to many long-standing Hopkins institutions, organizations, and officials.

"The day after the attack we decided, very briefly, to not appear in uniform," said senior ROTC mem-

ber Marc Rohman about the suspension of the group's weekly practice of wearing official camouflage attire on Wednesdays. As a safety precaution, the ROTC leadership also removed the organization's Hopkins Web site from the Internet. The site had pictures and information about students.

Since then, ROTC activities and training have continued as normal.

"Our training has remained pretty much unaffected," said Rohman. "I can't say that we've been affected much more than other students, who are all horrified. I think with our reprisals most Americans feel that perhaps [the retaliation is] deserved, or maybe we're being too hard. Who knows?"

Lieutenant Colonel Charles Roller claimed that one student had left the group since Sept. 11, most likely due to concerns about these events.

Approximately seven new students have joined ROTC during the same period, although none of those interviewed cited the recent attacks as the reason for their enrollment. Since Hopkins students in ROTC are bound to the university, undergraduate cadets would not have to be concerned about any potential activation for reserve duties.

COUNSELING

Dr. Michael Mond, director of the Office of Counseling and Student Development Center, said that on Sept. 11 only two students with "very close ties to New York" came to the office, which was open late for counseling.

Since then he and the staff counselors have reported 12 students arriving to seek counsel about "that specific crisis." Nevertheless, Mond noted that at the Center, which gets over 100 students every week, "one way or another everybody's talking

about it a little bit."

Mond said that an experience that is diagnosed as trauma, rather than other stress or tragedy related cases, is usually one in which a person has been physically involved in a disaster, suffering from "real personal injury or being close to someone with real personal injury."

"Those people probably need to

There has already been one limited instance in which the FBI requested information about a small number of students or employees of the Hopkins Institutions after the attacks.

deal with that trauma," said Mond. "How people deal with that varies from person to person."

Mond explained that, for some, the experience of trauma or other tragedy-related feelings may not surface until a considerable time after an event.

"People might need some assistance in order to get back to normal," he said.

Mond was concerned with many students who had felt the need to keep up with every new piece of information that appeared in the news media, particularly on the television, and suggested that students "try to make sure you do some normal things."

This week the counseling center sent out informational packets to all faculty and staff so that students' emotional concerns might be better noticed and treated.

ALUMNI

Prior to the attack, alumni officers had scheduled an event in New York with Hopkins alumnus and journalist Richard Ben Kramer. What was supposed to be a reading and signing event for Kramer's biography of baseball hero Joe DiMaggio became a discussion on heroism in general and a chance for New York-area alumni to meet and share information and grief.

Emily Richards, Assistant Director of Alumni Relations, estimates that over 60 alumni attended this event and said "people were very happy it hadn't been canceled."

Other alumni, like 2001 graduate Josh Buckley, found their transition from the academic to the "real" world suspended by disaster. Buckley was arriving at a training session for his new job at Lehman Brothers when the first plane struck the nearby World Trade Center. Buckley, who graduated with a degree in Mechanical Engineering, soon found himself in the midst of confusion, "weird ash

storms," and the thought that he wouldn't survive.

After running away from the scene in hopes of escaping Manhattan, since no one knew yet whether the attacks had actually ended, Buckley watched people dive into the Hudson River to escape the encroaching clouds of dark air as the sounds of fighter planes and foghorns blasted around them in the dark.

The next morning, after staying at a friend's house, Buckley wanted to return to his apartment near the vicinity of the disaster to retrieve his cat.

After being escorted through army checkpoints into an area that "was still really quite unstable" and feeling that he was "the last person on earth," Buckley was able to get his pet and some belongings before hurriedly leaving the area and residing at a Hilton hotel "for the better part of three weeks."

Bothered by the "constant reminders everywhere in New York" and needing to get away, Buckley returned to his home in Cleveland this week and soon will resume training for his new job.

Many Hopkins alumni were not as lucky as Buckley, and the status on Hopkins-affiliated victims has continually been updated by the office of alumni affairs.

Sneha Philip was a New York City doctor now listed among the victims of the Sept. 11 attack in New York. Philip graduated from the School of Arts and Sciences in 1991. Philip was married only last year to a man who had proposed to her in Florence, Italy while she was taking a leave from medical school to paint.

John Sammartino had earned his master's degree in 1990 at Hopkins

and was a 37-year-old engineer at Xontech, Inc. who left a wife and daughter in Annandale, Md. Sammartino was on board American Airlines Flight 77 leaving from Dulles airport before it crashed into the Pentagon.

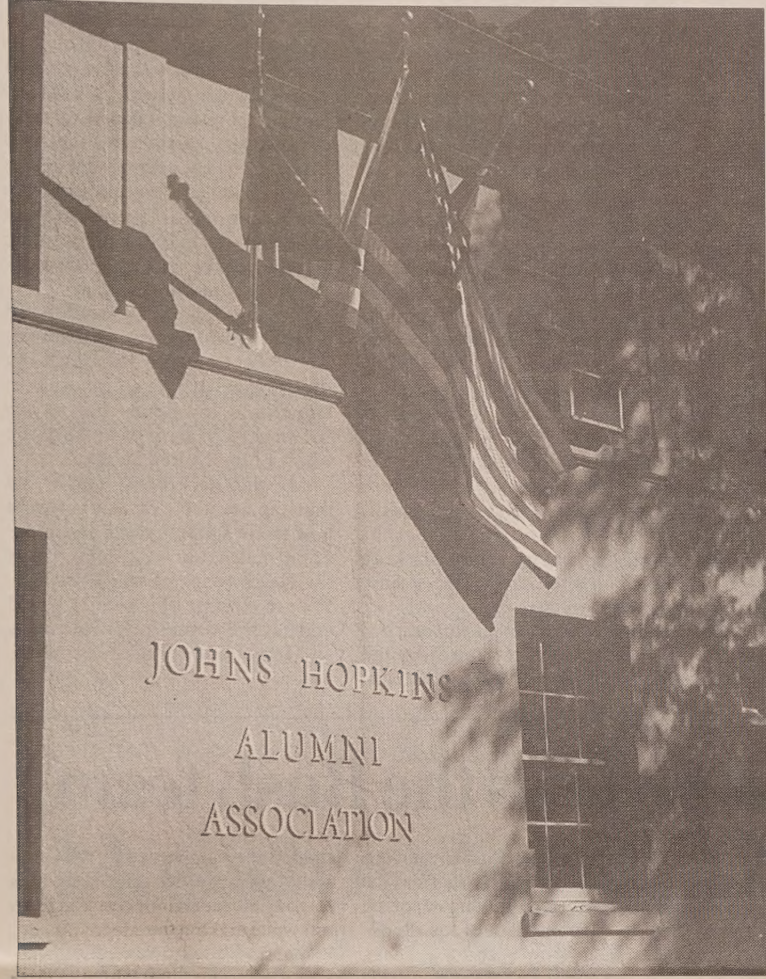
Ronald Vauk, 37, was in the senior professional staff at the Johns Hopkins Applied Physics Laboratory and was killed when that same plane struck the Pentagon, where he was serving on naval reserve duty.

Tom Cahill, also just turned 37, was a securities trader for Cantor Fitzgerald who worked on the 104th floor of One World Trade Center. At Hopkins he graduated in 1987 with a major in economics and was a varsity tennis player.

Glen Wall and Matt O'Mahony, both 1984 graduates of the School of Arts and Sciences and both employees of Cantor Fitzgerald were both missing after the World Trade Center attack.

Paul Friedman, 45, of Belmont, Mass., was on his way aboard a flight from Boston when his plane was directed into the World Trade Center. Friedman, a senior management official for Emergence Consulting of Lincoln, was also a photographer and antique collector who majored in psychology at Hopkins. Friedman left a wife and son in Massachusetts.

David Nelson, 50, was a gold and silver investor for Carr Futures who was scheduled for a meeting in lower Manhattan the morning of Sept. 11. After graduating from Hopkins in 1973, Nelson was a social worker in Baltimore who was shot on the job, then recovered. Nelson was also a runner who finished in the top 50 during one of his two attempts at racing the Boston Marathon. He leaves a wife and two children.



DEVRA GOLDBERG/NEWS-LETTER
The Alumni Association recognized Johns Hopkins graduates killed on Sept. 11.



LAUREN SAKS/NEWS-LETTER
Jews eat in the Sukkah during their Sukkot holiday. Campus religious groups offered support networks for students during the past month.

SAC Judicial Board discussed

CONTINUED FROM PAGE A1

that other students hold them accountable [as opposed to the University]," said Dorothy Sheppard, associate dean of students. "I think that it's something that students felt there was a need for, since we handled a lot of the bigger things that would happen to an organization," such as inappropriate spending.

No specific past incidents led to the decision to create the board, according to Noel DeSantos, chair of the SAC.

"There were no big problems in the past," said DeSantos. "There is no

case history that mans the call for this board."

"The board will meet, convene and come out with a solution and be able to hand out punishments," explained DeSantos.

Removal of funding is one example of a punishment that the judicial board could impose, said Sheppard.

The concept of the Judicial Board has been discussed for several years. However, students moved for its actual implementation following the anticipated implementation of an Intrafraternity Council (IFC) Judicial Board, according to Sheppard.

"It's been in the works for a couple of years," said Sheppard. "When we finalized [the idea] for the IFC, I think that other groups wanted something similar."

The Judicial Board will closely mirror the IFC in its processes and functions, said DeSantos.

The board will wield authority, according to DeSantos.

"This board won't only be a paper tiger," affirmed DeSantos. "It'll actually have power."

The formation of the board is part of an initiative to make student government policies more transparent, according to DeSantos. The initial idea was proposed to the SAC general assembly this month and a resolution will be presented during the November general assembly and voted on in the December meeting. This will allow students enough time to discuss and review the proposal.

This will not just be a measure implemented by the SAC Executive Board, said DeSantos.

Dean of Homewood Student Affairs Susan Boswell included a clause describing the proposed Judicial Board in the new community standards and policy manual for this academic year, which discusses a student conduct board with the ability to monitor student conduct. The resulting conduct system will be coordinated by the office of the dean.

WHO IS

CORKY ROMANO?

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THE JOHNS HOPKINS NEWS-LETTER

PUBLISHED SINCE 1896 BY THE STUDENTS OF THE JOHNS HOPKINS UNIVERSITY

EDITORIAL

Student union resolution a good start, but lacks force

On Tuesday, the Student Council passed a resolution to turn Levering Union into a student union.

Yay.

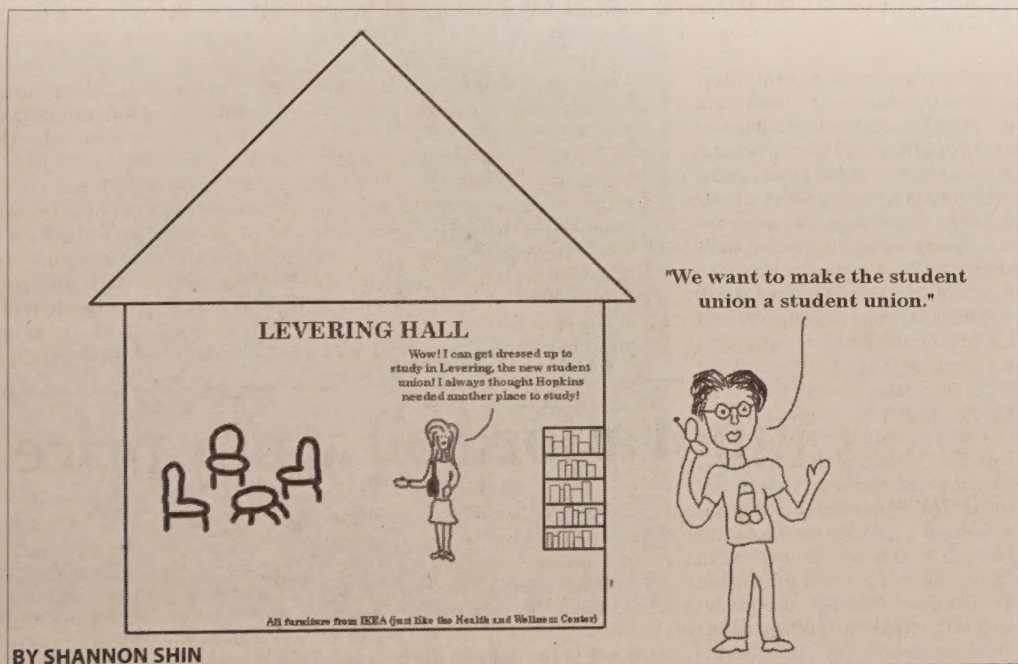
Don't get us wrong. We've pushed for a student union for a long time, and we commend StuCo for finally sitting up and taking notice of what is possibly the student body's most glaring need. Unfortunately, a Student Council resolution has about the same effect as a UN resolution. Except that StuCo can't even get together a multinational military coalition to back them up. Class of 2002 President Stephen Goutman acknowledged this in part when he said that the resolution was "a symbolic stand by the student council saying we want, need, demand a student union." The point he (perhaps inadvertently) hit upon there is that the stand is, by necessity, purely symbolic. The fact of the matter is that there is little that Student Council can do to force its will upon the administration. It's a rather existential situation, when you come right down to it: In an attempt to order our environment, we are utterly at the mercy of an often unresponsive and uncaring administration.

The resolution calls for the Great Hall to be turned into a permanent lounge, turning the Sherwood Room (which, by way of comment, is rather isolated from the rest of Levering) into a game room, putting a restaurant in E-Level (oh, wait... sounds kind of like when it used to serve food and beer way back when) and putting in a Pizza Hut and student-run not-for-profit enterprises in some undetermined location.

We have to say, it sounds like a promising proposal, although the very layout of the building raises a few questions: For example, what's to be done with the huge space in Levering lobby? It would have to be completely remade (what purpose does the desk serve in a student union?) and refurbished. Furthermore, the very partitioned nature of Levering's interior makes for exactly the opposite of what one would hope for in a student union, namely an open, easy-to-navigate space in which socialize. Having to navigate Levering's odd hallways to move from zone to zone seems almost to recreate our current problems on a microcosmic scale: everything's too spread out, with no central locus of student activity. Perhaps a better option, if it's at all feasible, would be to rip out most or all of Levering's internal walls and start from scratch with the new, larger space.

These potential problems aside, however, the intention behind the resolution is commendable, and we support Student Council's effort to serve their constituency in a meaningful manner. The main problem lies not in reworking the details of the project's execution, but in the administration's willingness to act on it. How will they take to the loss of that space for their own purposes? To the potentially large expense involved? To the idea of all those students in one place realizing suddenly that they don't have to study all the time?

Let's just say we're not holding our breath. The students have spoken. Now let's see how long it takes the administration to sit up and listen.



BY SHANNON SHIN

LETTERS TO THE EDITOR

Graduation changes unfair to the students

To the Editor:

I am writing in response to the Oct. 4 article by David Crandall "Tickets, T.V.s planned for Commencement 2002" that detailed the potential alterations to next year's Commencement ceremony.

When I read the article announcing these changes, I was outraged. Near the end of last semester, I made a personal visit to the Office of Special Events to inquire about the seating system for graduation and I was assured that no tickets would be necessary. This came as a great relief to me since I have eight family members who have already made travel and hotel arrangements. Now, only seven months in advance, I find it absurd that the powers-that-be should propose to limit graduates to four guests who will be guaranteed seating. This must be challenged. After four years of working my ass off and more than \$150,000 spent on my education, I'll be damned if half of my family is relegated to a far-away corner of Garland Field to watch me accept

my diploma via a television screen.

I greatly appreciate the sentiment expressed by last week's editorial "Changes to Commencement leave something to be desired," and I hope that my classmates will join me in working to prevent the ticket system from being instituted.

Sincerely,
Meredith Make

Medical school admissions deserve credit

To the Editor:

I am writing in regards to your Sept. 28, 2001 article "Glitch delays medical school apps by Eric Ridge" about the issues with the AMCAS online medical school applications.

This past September, I was a temp in the medical school admissions office, assigned to help with the mountains of paperwork the AMCAS glitches have necessitated. Though I worked in the office for less than a month, I was amazed at how well the three admissions assistants, Ms. Caroline Kilgore, Ms. Darlene Ballard and Ms. Beverly Kail, took to the con-

ditions of their positions.

Each day, there were new directives from supervisors, new methods of sorting current and pending applications and new problems regarding AMCAS. It was not unusual for one day's top priority to become the next day's afterthought. One afternoon, I answered phones while the office was in an important staff meeting. Those few hours shook any doubt I had as to how hard these three women work, how much of their own feelings and suggestions may be discarded or ignored, but most importantly, how much of themselves they put aside to meet their goal: to have everyone who is applying for 2002 be admitted as fast and seamlessly as if AMCAS were up and running as planned.

So if anyone applying to the Hopkins medical school comes across this letter, please keep it in mind the next time you give the admissions staff a call about the status of your application. Whether you're calling from Baltimore or Seattle or Australia, they care about getting you the most information they have at any given moment. They are just as frustrated and hindered by AMCAS as you are.

Your article quoted Dr. James Weiss, one of the deans at the medical school as saying, "We have our wonderful office staff working overtime. This whole situation is going to work out fine." Through no fault of the

When JHU goes from just being a residence to home

What is a home? The word has been defined in many ways throughout the years. For myself, a home has always been the place and feeling of where one resides. Like we all do here at college, I have referred to my home as the state and town I came from. In a sense, Johns Hopkins has only been my temporary residence. However, last weekend many of my perspectives changed.

My friends and I had ventured to Washington, D.C. to see a concert. Being frugal, we took the MARC train for only about \$5 (a great value). However, since the concert

scenes of relative poverty on the streets made me wonder about the real economic wealth of America. How could a disparity be so great in our "Capital City?"

Eventually we stumbled upon the bus terminal. Unlike the clean

M.O. HART

A NECESSARY

AMBIGUITY

Walking the streets of Washington late at night is an enlightening experience.

finished late that night, the only option for getting back to Hopkins was the Greyhound bus. We walked in a very obtuse manner around D.C. trying to follow the foggy directions given to us by the locals. Walking the streets of Washington late at night is an enlightening experience. The ceaseless begging and

"business-like" facilities of our nation's airports or train stations, the bus station is very humble. However, even at 1 a.m. there was a full crowd waiting for their vehicles. We bought our tickets for \$11 (another pretty good value) and waited on the cold benches. While waiting, we were again entreated by the beggars who regularly come in off the streets to lie down on the floor. We sat discussing the night and reading magazines. Most of the people in the station were sitting under a depressingly-outdated banner of Manhattan's skyline. The bus between Washington and New York does not carry the lawyers, politicians or businessmen. It takes the single mothers, the working everyman and others with a more "definite" budget.

Finally, they called for our bus and we boarded the north-bound line to Baltimore. We sat at the back,

away from most of the weary travelers sleeping but still defensive about their claimed seating. A bus does not soar above the ground clutter like an airplane. A bus does not mask the view from its windows with pristine clouds. The Greyhound bus drives to and from the hearts of cities, exposing all the decay and blight that surrounds the more prosperous elements of the community.

We reached Baltimore around 2 a.m. The glowing lights of downtown brightly signified that we were back. Catching a cab back up N. Charles St., we waited until the Gilman tower warmly greeted us over the horizon with that familiar view. Coming back gladly to Hopkins, I realized this University is more than a residence to me, but a home. It is not only a place where I reside but also a place where, in a sense, I am from. The red brick is the external signifier of my home, and the people within the masonry are the reason for its being.

However, the brick facades and locations of our homes do not insulate them from the responsibility they bear with their presence. Hopkins is my home, but so are Baltimore, Washington and the whole of the United States.

My ride back home taught me that the comforts of our personal homes are a great refuge and place of normalcy, but we cannot forget the larger scope of where we live. We are citizens of a greater world and its time we recognized the value and importance of all those in our home.

Democrat reviews the Bush team

I am a yellow-dog Democrat. In other words, even if the Democratic candidate were a yellow dog, I would vote for him just because he's left of center.

While my politics are not far to the left, Republicans make my stomach turn. I am sure that you could not have found many people who were more against Bush in the 2000 elections than I. This is why it may surprise some of you that I think the Bush administration has done a good job handling the attacks on Afghanistan.

While I was in favor of the principle of retaliation after the terrorist attacks, I was uncertain of the Bush team's capability to make the right

tary action. Given Bush's previous record of isolating America from the rest of the world by pulling out of the Kyoto Treaty and forcing missile de-

JOEL MEYER

GUEST EDITORIAL

fense down the throats of Europeans, Russians and Chinese, I was not confident in his ability to reach out to the world on this issue either.

Bush's "seasoned" team of advisors did not hold my confidence either. One of the few that I might have given some consideration to was Secretary of State Colin Powell. Unfortunately for him, he is no longer in Bush's inner circle. As for the venerable Defense Secretary, Donald Rumsfeld (who is the only person Henry Kissinger admits has bested him in a political battle), he is only a shell of his formerly radical conservative self. Granted, he is still radically conservative, but after Bush's tax cut, it fell to Rumsfeld to notify the armed forces that major cuts were in order due to a lack of revenue and this made him an unpopular and significantly less powerful actor in Washington. The other radical conservatives and Cold War veterans stuck in that long-since-ended era do not hold much water with me.

The Bush team, however, has come through so far. Bush's speech writer should be given a raise for the speech that Bush delivered on Sept. 20 to Congress and the nation. That rousing address did much to unite the country behind its leader in a time of crisis. The Bush insiders then set out uniting world support for American retaliatory action. NATO issued a

statement of support citing the U.S.'s ability to prove that bin Laden was responsible for the attacks. The Bush team garnered support from Britain, France and others. The administration is now saying that "the allies" are carrying out the attacks on Afghanistan. This naming of the coalition that has been built by the U.S. is important in framing the attacks positively in the minds of the world. Just as his father's administration succeeded in building a coalition for the Gulf War, W.'s administration has succeeded.

In other words, even if the Democratic candidate were a yellow dog, I would vote for him just because he's left of center.

My hope now is that the terrorist attacks will move the Bush administration more to the political center. These attacks have shown the impracticality of missile defense. Bush has proposed large subsidies for the ailing airline industry. Hopefully he will realize that further tax cuts to stimulate the similarly ailing economy will not leave enough cash left over. Bush has provided strong leadership in this time of crisis, something I did not think him capable of doing. Hopefully he will prove me wrong on my next doubt: his ability to lead the country after this crisis.

The Bush insiders then set out uniting world support for American retaliatory action.

decisions. I felt that the most important aspect of executing retaliatory action would be building an international coalition of support for mili-

News-Letter, this is the only mention of thanks to the admissions staff about their work through the past few months.

Until now.

Sincerely,
Adrian Breeman

Kappa files column shows hypocrisy

To the Editor:

I found the article entitled "Kappa Kappa Gamma starting file" [Shannon Shin, Oct. 4, 2001] ridiculous. It was completely hypocritical for the author to accuse Kappa of being unethical, as she wrote the story based on a conversation that she overheard in a restaurant. The story is hearsay or bordering on it. I have no deep connections to Kappa, or any other sorority for that matter, but the least she [Shin] could have done was omit their name. The author should be more embarrassed for writing the article than Kappa members are after reading it.

Sincerely,
Katie Ruocco

Do you have something to say?

Send us a letter.

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With the exception of editorials, the opinions expressed here are those of the contributors. They are not necessarily those of The Johns Hopkins News-Letter.

OPINIONS

My skills won't be used to kill people

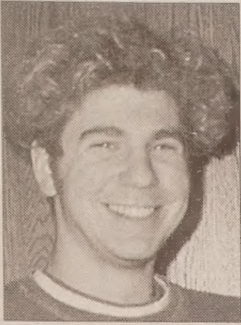
I found very little appeal in this year's job fair. Maybe it was the fact that people still think dressing up will impress reps into hiring them. Maybe it was because there were no refreshments and I was thirsty. I never got a name tag — maybe that was it.

This year's fair had a less-than-satisfying selection of job opportunities — at least three quarters of the booths were employing in military-related fields.

"Come work for us and build more precise targeting systems," they beckoned to me. "No, work for us and develop longer range missiles with nuclear warheads." I tried to block them out: "Be a secret agent for the NSA." I tried harder: "Come work for the FBI." It didn't work: "Make helicopters that can carry enough bombs to blow up Russia."

Surface warfare seems to be "in" these days, as many of the booths boasted the subtitle. Seems the military has a curious monopoly over the

might just be my non-violent side talking out of turn, but I'm going to come right out and say it: I don't want to be responsible for killing people. There, I said it. Hey, call me a commie, but I don't want to work for a missile company, and I want no part of the



JEFF NOVICH
STRANGE BREW

same: your hard work will be used to destroy someone else's hard work.

If it weren't for your computer skills, the targeting system on the nuclear submarine wouldn't be as good as it is and your physics research helped make those missiles as powerful as they are. Just because you're not the one pressing the big red button does not pardon you for what happens with your work.

But all of our enemies are building bigger bombs and more precise weapons; surely we must keep up with them to ensure our safety? If I were drafted to war, wouldn't I want a shiny new M-16 over the not-as-intimidating machete the enemy wields? This is the classic argument by the military that lead us to the nuclear arms race — at the peak of the Cold War, the world had 60,000 nuclear weapons. A nuclear exchange of a mere 300 of them could have resulted in human extinction (and obviously still can). Why the overkill?

This argument has been made obsolete since the global economy took over — international dependencies run so deep that it would be suicide to attempt to use any significant amount of force on virtually anyone. (Then again, maybe my argument is too little too late in light of recent events and the anticipated Jihad — there are countries that value martyrdom over global economics and are willing to commit suicide. Though if Arab countries were our only threat, a fraction of our current arsenal could adequately subdue them.)

But I digress. Capitalism is inherently self-destructive. Every eco-

nomical gain in a capitalist society is at the expense of someone or something. We are at an age where an American cannot live without literally being responsible for the harm of someone or something. Whether it be your table made from old growth trees or your carnivorous diet supporting a meat industry that kills millions of animals daily; your clothing made by the hands of sweatshop workers in Asia or your plastic dishware that was made by a factory that pollutes a nearby stream that residents have

Unfortunately, military job opportunities seem to be the opposite of productive.

gotten cancer from.

It would be practically impossible (and insane) to follow one's influence on the rest of the Earth from day to day actions. I suppose this leaves very few employment opportunities for a highly conscientious individual. But whether you feel guilty about the genetically mutated chickens when you eat General Tso's or not or when you invest in stocks of Phillip Morris (makers of tobacco and alcohol products), it is truly irrelevant at this point.

Your career option will likely not have a serious effect on human suffering — unless you choose something that is directly related to human suffering. Let me stress this: The military is in the business of human suffering.

So after all is said and done, we've spent \$120 thousand for four years of a preparatory education. I dare say I didn't do all this so I could blow something up. (Excuse my unsophisticated viewpoint here, but there aren't many other ways to look at working for Acme Nuclear Warheads Co.)

I suspect most of have taken the college step in life so we may go find a happy medium between being a productive member of society and doing something that makes us happy. Maybe that decision will consider "doing good" a factor as well. Job fairs exist to aid in that decision. Unfortunately, this year's job fair didn't offer many opportunities for students with a conscience.

Let me stress this: The military is in the business of human suffering.

JHU job fair.

Maybe I'm in the minority when I say this, but I don't find working for the military terribly appealing. It

Munich revisited: A look into current U.S. foreign policy

Last Thursday, Siberian Airlines flight 1812, flying from Tel-Aviv to Novosibirsk, the capital of Siberia, crashed into the Black Sea, killing 67 Israeli citizens and 11 crew members. Both Russian and Israeli authorities, conducting a joint investigation, quickly concluded that SA flight 1812 had most likely been destroyed by a terrorist attack. Hours after the plane had plunged into the Black Sea, Russian President Vladimir Putin publicly stated that terrorism was almost certainly the culprit in this tragedy.

Not long after the crash of flight 1812, the Pentagon boldly asserted that an Ukrainian missile had accidentally misfired during one of the Ukrainian military's training exercises and hit flight 1812. This is highly unlikely. First, the Pentagon proposes that an S200 ground-air missile hit flight 1812, despite the fact that the S200 has a range of no more than 240 kilometers, while the distance from the Ukrainian military exercises in the Crimea to the point at which flight 1812 was downed was more than 300 kilometers. Second, the S200 missile is fitted with a self-destruct device that would detonate immediately if the missile were to go astray. Both Russian and Israeli authorities favor the theory that a hand-held radio bomb had been planted in the plane before it left Novosibirsk for Tel-Aviv by a terrorist working for a Siberian airport crew. Why, then, is the United States still so insistent that an errant Ukrainian missile downed flight 1812?

Quite simply, if the United States were to admit that terrorism had destroyed 67 Israeli lives on Thursday, Oct. 4, then the American public, al-

terrorist attack, this does not excuse the fact that the United States almost immediately ruled out terrorism as a possibility for the tragedy, even though the United States had no evidence other than alleged satellite pictures which have yet to be released.

NICHOLAS ESTERHAZY
FOR KING & COUNTRY

The United States, it seems, is still more than willing to ignore terrorism on Israel when it suits the United States' political purposes.

Ever since President Bush announced his "war on terrorism," his administration has made very clear that Israel, the United States' best ally in the region, would not be included in the anti-terrorism coalition. At the same time, the United States has invited Syria and Iran to join the terrorist coalition — two states which harbor and support countless terrorist groups and are two of the only seven nations listed by the State Department as terrorist-supporting states. Earlier this year, Iran held a conference which included the heads of most Islamic terrorist groups. What ever happened to making war on all the states that harbor terrorism, as Bush has promised repeatedly to do?

More troubling is how the Bush administration, and particularly Secretary of State Colin Powell, pressured Ariel Sharon, Israeli Prime Minister, into agreeing to declare a "cease-fire" with Palestinian Authority leader Yasser Arafat. Bush spoke with Sharon over the phone and demanded that he declare a "cease-fire," and when Sharon expressed reservations (three such "cease-fires" have been declared already, only to fall apart amidst new waves of Palestinian violence), Bush accused Sharon of being the only leader to refuse an American request since the World Trade Center attacks on Sept. 11. Bush might have done well to remember that, despite repeated requests since Sept. 11, Syria has not dispelled any of the numerous terrorist groups it harbors, Syria and Iran are still backing Hizbullah, a militant Islamic terrorist group and Saudi Arabia has refused to allow the United States to use Saudi air space in upcoming attacks.

But Sharon obliged Bush by agreeing to call a "cease-fire" with the Palestinian Authority. Since this "cease-fire," Arafat's own forces were involved in a terrorist attack in Afula, in which three Israelis were killed and

16 wounded. On Monday, the 100th Palestinian suicide bomber to attack Israeli since September of last year claimed another Israeli life, and since the "cease-fire" of Sept. 26, another four Israelis have been killed and over 20 have been wounded in other terrorist attacks. Yet, until Oct. 4, the United States was poised to send a high-level diplomatic envoy to discuss the formation of a Palestinian State. Whether the Palestinians deserve a state or not is another question, but by proposing the formation of a Palestinian State now, after a year of unrelenting terrorist attacks against Israel, the Bush administration is doing little more than rewarding terrorism.

Why has the government of the

[...] by proposing the formation of a Palestinian State now, after a year of unrelenting terrorist attacks against Israel, the Bush administration is [...] rewarding terrorism.

United States been so unsympathetic to Israel, which has suffered from almost daily casualties by terrorist attacks for over a year? One reason is that, since hatred for Israel is so overwhelming in Arab nations, if the United States took a decidedly pro-Israel stance right now, the region would shortly erupt in total war, of which Israel would bear the brunt and for which the United States is not prepared. So perhaps the United States is playing down its relationship with Israel to stall for time until it can consolidate its regional position. For friends of Israel, this is a consoling thought, however unlikely it may be. More likely is that the United States is merely searching for a "temporary solution" in Israel, like the one Neville Chamberlain imposed on Czechoslovakia in 1938. Israel, however, will not be so obliging in accepting its own doom, meted out from its supposed allies. As Sharon said, "We will not be Czechoslovakia ... Israel will fight terrorism."

The pros of being an English major

When he asked my major, I answered English. "Oh, you're an English major," the All-Knowing Graduate Student said in a tone of pleasant condescension. "You know, people always put down humanities majors, and I really don't understand why. I mean, you'll always make good conversation at a dinner party. No one ever likes to discuss the sciences."

In other words, I'm paying \$36,000 per year to be a good conversationalist — that is, in the exalted opinion of my scientific superiors. But before I succumb to their opinion, I intend to fight back with words. And for the benefit of the scientific population at Johns Hopkins, I'll make my thesis clear and distinct: A major in English is equal to that of any other discipline, though valuable in different aspects (that is, besides a conversation piece).

For English majors, there is one clear advantage: COMMUNICATION. The study of English rigorously perfects the communication skills essential to the world of today. Nearly every career demands strong communication skills, including journalism, law, science and teaching. Every business must have at least one person polished in communications, since advertisements, press releases and articles are necessary to make any event a success. And now, with the Internet, there are numerous positions open for editing on-line Web sites and newsletters. This truth also proves true in politics, for behind every politician's speech, there is a committee of talented writers.

Moreover, a major in English teaches one about human nature, valuable in everyday life as well as in the professional realm. Isn't it more important to understand oneself and others as thinking beings before we proceed to the mechanical aspects? Each English course allows students to become different people for several hours, to read the thoughts, emotions and beliefs of another being similar to themselves, except with the gift of expression. Every author has a different view of the world and this allows students to recognize the breadth of human nature and to ex-

JESSICA VALDEZ
THE VOICE

plore various opinions until they arrive at their own. If each author writes so beautifully, if each author passionately believes in his message, surely every author possesses some amount of validity in his views. And therefore, English students learn open-mindedness, perhaps the most important and pristine characteristic a person can have.

And with an open mind follows a broad appreciation of different cultures and periods of history. An English student is constantly transferred from modern Baltimore to Victorian England, early America or even pre-Revolutionary China in *The Good Earth*. There's no limit to exploration and thus students acquire a significant knowledge of the world they live in and the beauty of diversity.

Speaking of beauty, one element in particular makes English equal to the sciences: The beauty and intricacy of language, of words styled to recreate an emotion or appearance. Science may fascinate many individuals; it may have the key to understanding our existence and improving our livelihood, but language and art (both the study of English students) humanizes our lives. Humans are separate from animals because they can think, feel, hope and love. They do not want only existence, but yearn for more, for a meaning. Language provides this and acts as an equalizer to science.

I am an English major because I love the use of language to evoke an emotion. I love to find hidden, underlying meaning within a single line of poetry, to analyze its simplicity and paradoxically find so much depth. Whitman, Dickinson, the Brownings, Byron — all exert such a mesmerizing enchantment over my senses that I could study them for life. And prose is a poem without the organization, the words like a soft, caressing wind or a warming ray of sunlight. This is why English is equal; this is why I and other English majors are not inferior. English is music without the instrument; it's visual art without the canvas; it's human nature captured on a sheet of paper, preserved for generations. Disrespect for the study of English is disrespect for the study of human nature and its inherent beauty.

U.S. cannot afford oil at any price

The United States has always been a country that understands the need for teamwork. It has taken the unity of tremendous team efforts to win many of the conflicts in our past. Likewise, our current war on terrorism will require such an effort.

But we must pick our teammates wisely. Like captains in the schoolyard choosing sides, this international fight must have a delicate mix of talent. The U.S. and Britain have assumed the captaincy, but whom will they include?

There are various reasons supporting a broad coalition of nations, yet the nature of the constituency must not undermine its unambiguous and honorable purpose. The clarity of the cause on which we have embarked runs the risk of clouding.

There are, inevitably, those who would turn this new war on terrorism to their own profit. That is nothing new. But war profiteering is a bad and dangerous business. It is divisive, ugly and potentially catastrophic.

Recently and most visibly in our own camp, certain Republican leaders in Congress who favor drilling in the Arctic National Wildlife Refuge, have stridently attempted to condition funding legislation for the war on terrorism with allowing oil drilling in the last fragile frontier of Alaska. These political war-profiteers have specifically reasoned that, because some of the countries we are fighting are in the Middle East and because that is where we buy much of our oil, we need to drill in the pristine wilds of Alaska.

No.

There are at least four reasons that immediately come to mind as to why this troublesome behavior is seriously disruptive to our war on terrorism. First, it is not a palpable solution since, at its best — on some future date — it would address only about five percent of domestic consumption. Sec-

ond, it is a discordant political position vigorously opposed by at least one half of Americans. Third, it is foolishly destructive, literally and symbolically, of our nation's last untouched frontier. (As the events of this past weekend prove, when a

DAVID LEIMAN
SINE QUA NON

drunken hunter accidentally shot the Trans-Alaskan Pipeline and spilled more than a quarter million gallons of oil, whatever can go wrong usually does.) And fourth, while sending the ironic message to our oil producing "war on terrorism coalition" well-wishers that we do not really trust them, it signals our continued weakness about our voracious appetite for oil at any price.

It is this last point that marks the Gordian knot. Our nation's leaders encourage our insatiable appetite for oil, thereby trapping our national policies — both domestic and foreign — in a gambit of dependence on oil production from any available source, including Muslim countries in the OPEC oil cartel. Thus, America finds itself caught between a rock and a hard place. Because we cannot wean ourselves from the oil habit, we find ourselves inevitably sucked into the vortex of these producers' impenetrable plots and conspiracies. This conundrum and linkage has become the principal source of a skewed and wavering foreign policy. Both President Bush and Prime Minister Blair have made clear beyond doubt that America and its principal Western allies are not engaged in a war upon Islam. In addition to being antithetical to the organic beliefs of the post-Middle Ages civilized world, such a war against a religious tradition and

belief system would be futile. But, significant numbers of the populations of many of the countries aiding, abetting and sympathizing with the terrorists are predominantly Muslim. Therefore, America and its principal partners in the war against terrorism must be mindful of whom they choose to be on their side and what price they are willing to pay for such cooperation. Like success, the chemistry of freedom is fragile. While the moderate Islamic states that we consider allies should rightfully be included, there is no empirical reason why a coalition of states to fight terror must include all Islamic nations. Two such nations undeserving of inclusion are Iran and Syria. These nations are host sponsors of terrorism around the world; Iran spends \$100 million annually for such dastardly ends. Others might argue, though, that by including these fringe nations in our

[...] we must be careful how we select our teammates.

[...] the United States is merely searching for a "temporary solution" in Israel [...]

ready shocked from the World Trade Center attacks, would stand even more firmly behind Israel and increased pressure would be placed on the United States to include Israel in its anti-terror coalition. This is precisely what the Bush administration does not want for the moment, so diplomatic pressure has been exerted on both Russia and Israel to keep quiet about flight 1812. Even if, by some bizarre occurrence, it turns out that flight 1812 was not downed by a

coalition, they may ultimately be persuaded to change their ways. This hope is a stretch and the position is flawed. Our leniency toward Iraq at the end of the Gulf War did not assuage Saddam's desire to accumulate weapons of mass destruction nor has it stopped his funding of terror. If we are to truly pursue all "nations that provide aid or safe haven to terrorism," as President Bush has said, then we must be careful how we select our teammates. America cannot afford to lay aside the global partners with whom it shares its value system for short-term convenience or to lose its way in the dark tangles of the oil patch.

SCIENCE & TECHNOLOGY

SCIENCE BRIEFS

THE ASSOCIATED PRESS

China plans to send probe to moon

China plans to send a probe to the moon, the official Xinhua News Agency said Tuesday.

The probe will be launched on a Chinese-made Long March rocket, Xinhua said, quoting a report by Chinese National Space Administration chief Luan Enjie at a recent conference. It did not say whether firm plans had been drawn up or give other details.

China's space program regularly launches satellites, and has set a goal of a manned launch by the end of this decade. However, few details are available of new developments in the military-linked program.

Lunar exploration allows China to "struggle for a more important place in the world space science field and raise our deep space exploration technology to a higher standard," Xinhua quoted Luan saying.

Luan said the lunar probe program was complemented by a recent agreement with the European Space Agency to jointly study the magnetosphere — the magnetic field that surrounds Earth.

The "Double Star" program calls for China to build, launch and operate a pair of satellites carrying European and Chinese experiments, according to Xinhua.

China's communist government has poured huge resources into making the nation a force in space.

In addition to its scientific benefits, lunar exploration has an "immeasurable usefulness to raising national prestige and inspiring the nationalistic spirit," Xinhua said.

Three share Nobel Chemistry Prize

Two Americans and a Japanese scientist shared the Nobel Prize in chemistry Wednesday for showing how to better control chemical reactions, paving the way for medicines including a now-standard treatment for Parkinson's disease.

William S. Knowles, 84, of St. Louis, Mo. and Ryoji Noyori, 63, of Nagoya University in Japan shared half of the \$943,000 award. K. Barry Sharpless, 60, of the Scripps Research Institute in La Jolla, Calif., won the other half.

Their research deals with the fact that many molecules appear in two forms that are mirror images of each other, just like the left and right hands.

Cells generally respond correctly to only one of these forms, while the other form might be harmful. Drugs often use such mirror-image molecules, and the difference between the two forms can be a matter of life and death.

The Royal Swedish Academy of Sciences, which chooses the winners, singled out as an example the drug thalidomide, used by pregnant women in the 1960s. One form of the drug helped control nausea, while its opposite form caused birth defects.

Research by the Nobel winners has produced ways of making only the proper form of molecules, leading to antibiotics, anti-inflammatory drugs, ulcer treatments, heart medications and even flavorings and sweeteners.

"The discovery can move frontiers of research forward in medicine, chemistry and biology," Per Alberg, a member of the academy's Nobel Committee, said at a news conference in Stockholm, Sweden. "It's a breakthrough that started 33 years ago, but the development is incremental."

Knowles' breakthrough came in 1968, when he was working for the Monsanto Co. in St. Louis. He found a way to produce the helpful form of the amino acid L-dopa, which is used to treat Parkinson's disease.

Last year, Arvid Carlsson of Sweden won the Nobel Prize in medicine for showing that L-dopa is effective against Parkinson's.

Noyori developed materials that encourage particular chemical reactions, making it easier for companies to produce large amounts of antibiotics and other drugs.

Sharpless, in 1980, did experiments that led to a method for creating beta-blockers, a widely used class of heart drugs.

His research has been described by many scientists as "the most important discovery in the field of synthesis during the past few decades," the academy said.

The economics prize was to be

announced later Wednesday.

The physics award went Tuesday to German scientist Wolfgang Ketterle and Americans Eric A. Cornell and Carl E. Wieman for creating a new state of matter that could lead to ways of producing faster electronics.

On Monday, Leland H. Hartwell of the United States and Britons Tim Hunt and Paul Nurse won the medicine prize for work on cell development that could lead to new cancer treatments.

The literature prize will be announced on Thursday and the peace prize on Friday.

To mark the 100th anniversary of the prizes, all living laureates have been invited to the Dec. 10 award ceremony, with some 150 expected in Stockholm and 30 in Oslo.

Last year's chemistry prize went to Alan J. Heeger and Alan G. MacDiarmid of the United States and Hideki Shirakawa of Japan for their discovery that plastic can conduct electricity as well as insulate, reducing static and interference on photographic film and computer screens.

Large fossils found in Australia

Scientists on Wednesday revealed they have uncovered fossilized fragments of a large dinosaur which may be unique to Australia.

The giant animal has been named "Elliot" after a family member of the rancher who first discovered its fossil in central Queensland state in 1999. The find was kept secret until Wednesday so paleontologists could excavate the site without disturbance.

Queensland Museum paleontologist Steve Salisbury said Elliot is the largest dinosaur ever found in Australia and belongs to the sauropod group — the giants of the dinosaur world.

Researchers believe the vegetarian would have been between 48 and 63 feet long and would have weighed more than 30 tons — as much as six elephants.

Sauropods include a number of species of plant-eating animals, all of which had small heads atop long necks and massive bodies that ended with muscular tails. The animals foraged from tree tops and are thought to have lived in herds. Sauropods were among the most successful and diverse of the dinosaurs, appearing in different forms in the fossil record of nearly every continent starting almost 200 million years ago. The brontosaurus — now known as apatosaurus — is probably the most famous.

Salisbury said it was possible that Elliot was a new type of sauropod.

"Previously people have suggested that the Australian sauropods belong to a group that are fairly much spread through... South America, Africa and India," he said.

"But there's a good chance with Elliot we could see the emergence of what could be a uniquely Australian group of sauropods," he added, without elaborating.

Paleontologists have so far found only five percent of Elliot's skeleton — including a refrigerator-sized thigh bone — but they were confident they'll be able to recover most of the bones.

"It could turn out to be the most complete sauropod that's ever been found in Australia in addition to being the largest," Salisbury said.

EU says biotech foods may be safer

Contradicting the prevailing sentiment in Europe against biotech crops, a report Tuesday from the European Union's head office suggested they may be even safer than regular foods.

The biosafety report summarizes 81 research projects financed by the EU over the last 15 years, at a cost of \$64 million, on genetically modified crops and products made from them.

The research has not found "any new risks to human health or the environment, beyond the usual uncertainties of conventional plant breeding," said the European Commission, the EU's executive branch.

"Indeed, the use of more precise technology and the greater regulatory scrutiny probably make them even safer than conventional plants and foods."

No unforeseen environmental effects have yet shown up, but even if

CONTINUED ON PAGE A9

Scientists develop a molecule that seeks out and destroys cancer cells

BY MELISSA HUANG

THE JOHNS HOPKINS NEWS-LETTER

Scientists have developed a molecule that kills tumors by destroying the blood vessels that feed the cancer cells. In recent laboratory tests on mice, the cancer killing molecule, called icon, also caused the cancer cells to produce copies of icon that spread throughout the body and attacked other cancer cells.

The testing of icon molecules eradicated human melanoma and prostate cancers in tested mice.

The earlier drugs, which were intended to inhibit the growth of the blood vessels that feed cancer cells, have received wide attention and hope in recent years but showed little promise.

"Our study resulted in the eradication of injected tumors and also of other tumors in mice that had not been injected," said principal investigator Alan Garen, professor of molecular biophysics and biochemistry at Yale University. "This serves as a model of metastatic cancer. None of the normal tissues in the mouse appeared to be harmed by our procedure."

Zhiwei Hu, a researcher at Yale University worked with Alan Garen to develop the new therapy by taking a different approach of attacking the cells lining the blood vessels in tumors rather than trying to prevent the growth of new blood vessels.

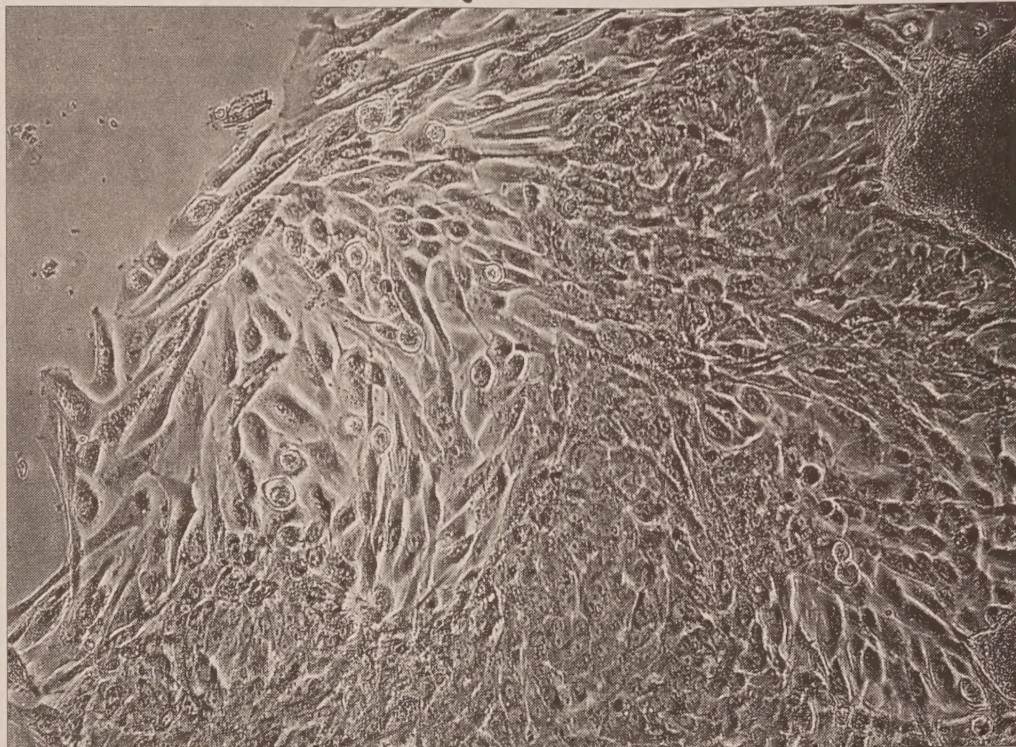
"The result is that the tumor blood vessels are destroyed by the immune system and consequently the tumor cells die because they lack a blood supply," said Garen. "The normal blood vessels survive because they do not express tissue factor and therefore do not bind the icon."

Their findings are reported in the Oct. 2, 2001 issue of the Proceedings of the National Academy of Sciences.

"We're excited about it," Garen said. However, he also cautioned, "From mice to men, that is a big jump. Until the trial is done with patients you can't be sure."

The first trials of icon in humans are tentatively planned for next year. Dr. Albert Deisseroth of the Sidney Kimmel Cancer Center in San Diego is arranging clinical trials, which he hopes to launch next spring as soon as the approval is obtained from the Food and Drug Administration.

"This icon should work against all types of tumors that contain blood vessels," said Garen. "The icon that will be used in a clinical trial is derived entirely from human components and therefore should not be



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Cancer cells become undifferentiated, lose their function and being to grow out of control, forming a tumor.

significantly immunogenic, which is an advantage over antibodies used in this kind of study."

Dr. Deisseroth also warned against jumping to conclusions about new possible cancer therapy.

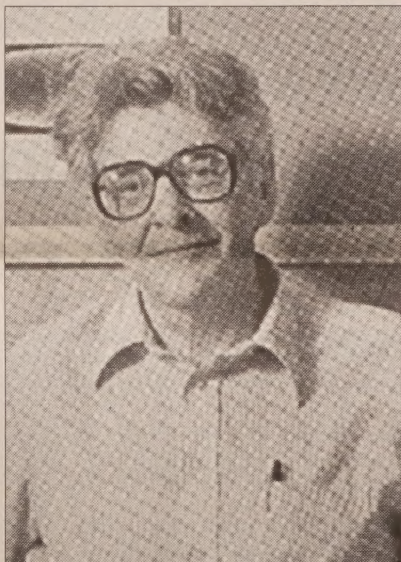
"There are differences between animals and human beings," Deisseroth added, "when studies in animals are so reproducible and encouraging... then you feel justified to invite individuals who are not responding to other forms of therapy to participate" in trials.

Dr. Deisseroth said that the first trial will focus on people with melanoma, a type of skin cancer that spreads throughout the body. He also said that while the animal tests have worked on prostate cancer and melanoma, in theory the therapy should work on any solid cancer.

Garen said that cells lining the blood vessels in tumors have a receptor on their surface called TF (tissue factor), which is not present on the cells lining blood vessels in other parts of the body. His team found that a molecule circulating in the

blood called fVII bonds strongly to TF.

The researchers created their new molecule by attaching an fVII mol-



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Dr. Alan Garen, lead researcher of "Icon."

ecule to a portion of a human antibody called Fc. Fc causes the breakdown of cells as it binds to and activates the body's immune system to attack those cells.

The new icon molecule was inserted in a harmless virus that was injected directly into a tumor. Once infected by the virus, the tumor cells produce more icon and secrete it into the blood, where the virus circulates. When the virus encounters a tumor, it binds to the TF in its blood vessels, destroying them.

In mice with human melanoma or prostate cancer that received the molecule, both the injected tumor and others that were not directly injected disappeared.

"The mice appeared to be free of the disease and in good health at the end of the experiments, which lasted up to 194 days," the researchers reported. Control mice with similar cancers that did not receive the molecule died within 63 days. Derrick Grant, a blood-vessel expert at Thomas Jefferson University in Philadelphia, called the findings "very exciting."

Grant said that the paper "puts a new and important spin on Judah Folkman's hypotheses that destroying the tumor vasculature can stop tumor growth."

Folkman, of Boston Children's Hospital, is a pioneer in efforts to battle cancer by attacking its blood supply. Transferring the molecule into a tumor in a virus that forces the tumor to make more of the anti-cancer molecule "is brilliant and deserves praise," Grant said.

UPCOMING LECTURES AT HOMEWOOD AND JHMI

Thursday, October 11
"Directed Evolution of Protein Recognition, Stability and Expression By Yeast Surface Display"
Professor Dane Wittrup
Dept of Chemical Engineering, MIT
Maryland Hall Room 110, 11:00p.m.

Thursday, October 11
"NMR Studies of Retroviral Genome Packaging"
Michael Summers
Mudd Hall 100, 4:00pm

Thursday, October 11
"Dynamics and Mechanics in Metamorphic Fluid Flow"
Dr. Gregory Dipple
Dept of Earth and Ocean Sciences
Univ of British Columbia
305 Olin Hall, 4:00p.m.

Tuesday, October 16
"Hexosamines as Nutrient Sensors: Their Role in Obesity and Type 2 Diabetes"
Dr. Donald McClain
Univ of Utah, Division of Endocrinology & Diabetes
The M. Daniel Lane Conference Center (612 Physiology), 11:00a.m.

Tuesday, October 16
"Slab-Mantle-Arc Magma Transfer Complications as Demonstrated by Lithium Isotopes"
Dr. Paul Tomascak
Dept of Geology Univ of Maryland
305 Olin Hall, 4:00p.m.

Friday, October 17
"Geometry and Physics of Proteins"
Jayanth Banavar
Professor of Physics Pennsylvania State University
517 PCTB, 1:30p.m.

Thursday, October 18, 2001
PreHealth: 2001-2002 Applicant Interview Workshop (Participation Required for Mock Interview) Mary Catherine Savage, Dr. Ronald Fishbein, PreHealth Advisors/Adrienne Alberts, Career Center
Mergenthaler 111, 5:00 p.m. to 6:00 p.m.

Friday, October 19
PreHealth: 2001-2002 Mock Interview Workshop
Mary Catherine Savage, Dr. Ronald Fishbein, PreHealth Advisors
Interview Rooms, Career Center
Garland Hall, 3rd Floor, 10:00 a.m.-3:00 p.m.
(Signup required in Preprofessional Advising office, 3rd Floor Garland Hall)

Monday, October 22
"Generation of Plate Tectonics from Mantle Convection: Odd Rheologies, Lithospheric-Damage and Shear Localization"
JHU earth & Planetary Sciences
Dr. David Bercovic
Dept of Geology & Geophysics Yale Univ
305 Olin Hall, 4:00p.m.

Monday, October 22
PreHealth: Sophomore Informational Meeting
Mergenthaler 111
7:00 p.m. to 8:00 p.m.

Tuesday, October 23
"Complement and Reperfusion Injury. So Many Therapeutic Targets, So Little Time"
Gregory L Stahl, PhD Associate Professor
Brigham and Women's Hospital
Room W2030 Bloomberg School of Public Health, 4:15p.m.

Wednesday, October 24
"How Bacteria Talk to Each Other: Regulation of Gene Expression by Quorum Sensing"
Bonnie Bassler, Ph.D.
Molecular Biology Dept Princeton University
Carnegie, 12:00p.m.

Thursday, October 25
"Modeling and Optimization in Protein and Metabolic Engineering"
Professor Costas Maranas
Dept of Chemical Engineering, Penn State University
Maryland Hall Room 110, 11:00a.m.

Thursday, October 25
"Regulated Assembly and Refolding of Membrane Fusion Proteins"
Frederick M. Hughson, Ph.D.
Dept of Molecular Biology Princeton University
Bodian Conference Center, 12:00p.m.

SPORTS

Next for Water Polo: Div. III finals

CONTINUED FROM PAGE A12
swarming defensive and quick-set offense, slowed down the Blue Jays and prevented them from gaining any ground.
“In the first half, we saw that we were committing too many turnovers,” Ramaley said. “But in the second half, we were able to pass better and we kept shooting. On the defensive end, we took away their counter-attack.”
Ford helped to anchor the Blue Jay offensive attack scoring two goals in both the third and fourth quarters. Despite the offensive production, Navy was able to come back, whether on a break away or with a strong defensive stand, and re-establish its five

We are a young, close knit team with a lot more experience than we had last year, but we’re not as disciplined as we were last year.

—PAUL RAMALEY

goal lead each and every time.
Johns Hopkins final goal was scored by Ford. Taking an assist from freshman utility James Singleton,



MIKE FISCHER/NEWS-LETTER
The water polo team knows they have the talent to compete with the best teams, and hopes to prove it soon.

Ford received the ball deep inside the Navy defense. With his back towards the defender and goal, he spun around and fired, but it was not enough to stop the Naval Academy.
“Despite the loss, we played a better game against Navy than George Washington,” Ramaley said. “Against GW, we had lots of ‘lucky’ goals. But we executed better and had a better fundamental game against Navy.”
Last week, Johns Hopkins played in the North-South Invitational, beating Harvard 7-4 and losing to Iona

13-8. Both Harvard and Iona are teams that the Blue Jays will likely face in the Eastern Championships in November.
Even though the Blue Jays are an inexperienced team, they do have the talent to be competitive in the Eastern Championships. Ramaley believes that the only thing that will stop Johns Hopkins is itself.
“We are a young, close knit team with a lot more experience than we had last year, but we’re not as disciplined as we were last year,” Ramaley said. “For the talent we have, our

record isn’t so good. There are lots of close games that we should have won and would have won if we were more focused.”
Johns Hopkins will next play in the Division III Championships Oct. 12-13. Last year, the Blue Jays were seeded No. 3 and finished second, losing the championship match, 10-9 to MIT in sudden-death overtime.
Seeded No. 1 this year, Johns Hopkins hopes to avenge last years loss and use the division championships to build momentum for the Eastern Championships.

Volleyball loses in finals to Salisbury

CONTINUED FROM PAGE A12
on both days and eventually placing second against the home team, Salisbury.
On Friday, Hopkins beat Villa Julie 3-1, and then lost to Salisbury 3-1. On Saturday, the Jays beat Neumann 3-1, but lost the finals against Salisbury, again with a 3-1 decision.
Miller and junior middle Sarah Payne shone, as Miller got 43 kills and 74 digs, while Payne added 34 kills. Both received all-tournament honors. Breese also totaled 50 kills and 16 blocks, while Baydala rounded out the statistics with 126 assists and 48 digs.
The six games that the Jays played last week affirm the fact that the team continues to meet the challenge of bonding as a group even with the large pool of new faces. Elisabeth Breese commented, “Personally, I think that our team has done a terrific job of rising to the challenge. There’s definitely a level of mutual respect [between the upperclassmen and

freshmen].”
The Jays had a game at home Wednesday, Oct. 10, against the Washington College Shorewomen. This game began a streak of six consecutive Centennial Conference matches for the Blue Jays, games
I think that our team has done a terrific job of rising to the challenge.
—ELISABETH BREESE
which will help to determine the rankings as the Jays enter the conference championships in November.
On Saturday, Oct. 13, the Jays will play in a tri-match against Dickinson and Ursinus, at Ursinus College.



MIKE FISCHER/NEWS-LETTER
The Blue Jays moved up one spot in the NSCAA rankings, up to No. 11.

Men’s Soccer beats Drew and Haverford

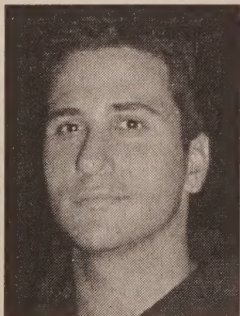
CONTINUED FROM PAGE A12
Jays, Stakhiv’s goal stopped the men’s team from recording an unprecedented seventh straight shut out. The Blue Jays had not yielded a goal for nearly one month.
Following their triumphant Saturday victory, the men’s team looked to continue its winning ways against conference opponent Haverford at Homewood Field Wednesday night. The Blue Jays were careful not to over-

Williams sent a corner kick to sophomore midfielder Ryan Hanley for the goal. Williams added another assist in the 51st minute when he fed senior forward/midfielder Paul Galli who scored. In doing so, Williams set a new Centennial Conference record with 34 career assists, breaking the previous record of 33.
“Aerik has worked hard through the years on and off the field and this is a tremendous accomplishment,” says Galli.
Less than 10 minutes after Galli’s score, Doran scored the team’s third goal following a pass from Hanley. Then, in the 82nd minute, Brienza passed to Williams who capped the shut out with the game’s final goal.
Freshman goalkeeper Gary Kane Jr. needed to make only a handful of saves to preserve the shut out as Hopkins out shot Haverford 18-3.
The Jays also rose in the NSCAA rankings following their victory against Drew. In the poll released Monday, the Blue Jays climbed one spot from No. 12 to No. 11. They remained ranked No. 2 in the Mid-Atlantic Region Rankings released this week. The team will next play Saturday when they travel to Moravian for a non-conference match to be held at 3:30 p.m.

Give Ricky respect

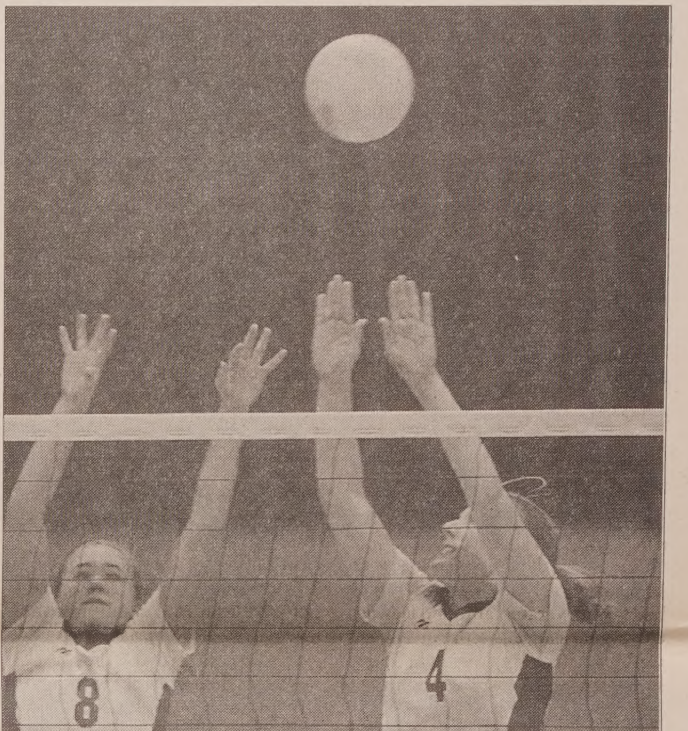
While Barry Bonds set some of the most impressive single-season records ever, Ricky Henderson’s records could only be attained by years of consistency. The man is a living legend, the Michael Jordan of the base paths.
This year Ricky managed to break two career records and set a personal milestone, without the fanfare of a McGwire or Bonds.
All he did was surpass records in career runs and walks set by immortals Ty Cobb and Babe Ruth, respectively.
Henderson had remarkable power,

Ichiro Suzuki is considered a base stealer, he had 56 this year. In cannot foresee a base runner with Henderson’s skills.
Henderson was able to turn a walk into a triple. The man was able to steal so many bases because of his uncanny ability to get on base and not his speed.
His compact batting stance and keen eye contributed to his exorbitantly high number of walks.
With power being a hot commodity these days, there may never be another Ricky Henderson.



RONDEMETER
RANDOM
RAMBLINGS

gaining 290 career home runs and 1094 RBI’s, despite batting in the leadoff spot. His 3,000 hits are remarkable for a man that walked so often.
While those career stats may be impressive, they pale in comparison to his career and single season marks in stolen bases.
The man has 1,395 stolen bases, over 400 more than the man in second place, Lou Brock. He set this record over 10 years ago. Most players do not attain career marks until the twilights of their careers.
In 1980, Henderson had 130 stolen bases. Is that not mind boggling?



MIKE FISCHER/NEWS-LETTER
Several new team members are gelling well with the rest of the team.

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MIKE FISCHER/NEWS-LETTER

Senior Maura Dudley fields the ball in the Field Hockey team's 2-1 loss to Washington College at Homewood.

Field Hockey soars in 9-0 win

The team defeats Bryn Mawr, loses to Washington and Catholic

BY SAGAR THAKER
THE JOHNS HOPKINS NEWS-LETTER

The record of the past week may be 1-2, but the Johns Hopkins Field Hockey team accomplished a great deal, and at this point are looking a lot better than weeks past. They initially played against Catholic University last Thursday, and extended their losing streak to six games. But when examined closely, the Blue Jays have changed

their mentality had truly changed when they faced Bryn Mawr, and scored an amazing nine-goal shutout to beat the Mawters, who have yet to beat Hopkins.

Senior forwards Camille Fesche and Ashley Robbins had two goals each in the game, the Blue Jays showed they did have the ability offensively to put their game together.

It was a great win that will put a lot of confidence on the side of the Blue Jays, as not only did they score the goals, but they shutdown Bryn Mawr as well. They have outscored Bryn Mawr 20-0, in their last two meetings.

This past Tuesday night, Hopkins had another of their few home games when they hosted Washington College. It was a very close game, but the Blue Jays got on the board first with goal by Robbins as they led going into the half 1-0.

They were not able to hold the lead for very long as the game was tied at the start of the half, and though Hopkins held a lead in shots at the goal taken with 8-7 at the end of the game, it was a shot by the Shorewomen that put a 2-1 lead with about nine minutes left. The Blue Jays took a timeout, and coming back on the field looked to take control but didn't really connect with the goal.

Head Coach Megan Callahan saw a good game, just some key missed moments, "Today we missed some opportunities for some goals, we had three or four chances at open cages for split seconds. We are playing really good hockey, but we are struggling to make some goals. We have got 98 percent of the game down, we

just need to finish." With time depleting the Jays tried

I think we played really well, and showed that we are coming together [...] Overall we're progressing as a team. It's tough to lose a Conference game, but it just make us more hungry.

—CAMILLE FESCHE

to get on the board again but never got the chance, as they took a conference loss and their record fell to 3-8.

But again all is not lost, Fesche saw a improvement from previous games this year, "I think we played really well, and showed that we are coming together. We had a lot of opportunities to score and doing a much better job on penalty corners. Overall we're progressing as a team. It's tough to lose a conference game, but it just make us more hungry."

Hopefully they can fill this hunger, and continue this aggressive mind set when they face College of Notre Dame on Thursday.

Cross-Country gearing up for tough competition

BY JEFF KATZENSTEIN
THE JOHNS HOPKINS NEWS-LETTER

The Hopkins Men's and Women's Cross Country teams finished Saturday's meet at the 28th annual Lehigh University Paul Short Run with modest team placings and a few standout individual performances.

The men's team finished 10th out of 17 teams, with 289 points, while the women placed eighth out of 19 schools with a total of 257 points.

Considering the demanding last three weeks of the team's schedule, Head Coach Bobby Van Allen was impressed. "Overall I was pleased with the performance of the team," Van Allen remarked.

Senior John Apperson led the men's team, finishing 119th place overall with a time of 27:42, which was just four seconds off his best time of the season. Junior Jamie Parks followed in 130th place with his best time of the season and his career, 27:49. Junior David

Courson, who finished in 136th place, also finished at his best time this season at 27:53. Rounding out the top five finishers for the men were freshman Gavin Barnhard at 29:32 and sophomore Dan MacNeil at 30:01.

"Dan has shown remarkable improvement this year," remarked Van Allen. "He should be ready to break [the 30 minute mark] this weekend."

Van Allen pointed out that the men were shorthanded for the Lehigh meet, with freshmen Eric Scrivner and Steve Chu not running for different reasons, and freshman Dan Raposa battling sickness all week.

"Hopefully everyone will be rested up and healthy for our Conference Championships on Oct. 27," said Van Allen.

On the women's team, Junior Hilary Knipe was the top finisher for the third consecutive race. Knipe finished 34th overall with a time of 23:48. Freshman Tiffany Miceli

took 81st place with a time of 24:39. Senior Mary Stahley finished at 25:11, while Senior Staphanie Black finished at 25:23.

The meet marked the return of Black to the lineup. "If she can stay healthy, she will have a big impact on the team," Van Allen said. "The women proved that they are going to be a tough team at Conference Championships. We are closing the gap on some of the other Conference teams while still holding out some members of the team that rested [at Lehigh]."

"I feel that things are all coming together," Van Allen stated. "After one more tough meet at the University of Maryland this Saturday, our team should be ready to make the jump into the top three or four teams in the Conference."

The future, according to Van Allen, "doesn't get any easier." With a meet next Saturday at the UM against some tough rivals, the team hopes to continue to improve.

For novice crew, sleep is a luxury

The mostly-freshmen group is ready for their 5K competition

BY EMILY NALVEN
THE JOHNS HOPKINS NEWS-LETTER

If you are a morning bird who enjoys waking up before the sun, or an insomniac who has nothing better to do at 5 a.m., then crew is definitely the sport for you.

Practices for the men's and women's teams have been underway on the Patapsco River for the past few weeks, as both teams prepare for their upcoming competitive seasons.

A common sentiment from team members is that the most difficult thing about crew is waking up.

"The first day of practice approximately 40 people woke up eager to row, the second day maybe 20, and from then on only 15 people showed up. But these are the people who will stick with it and even learn not to despise the early morning practices," stated sophomore Derek Davies, who he assume has not been sleeping for years now.

Crew is divided into several competitive categories. The women's team is divided into three groups of rowers: light-

We're a really close team, which makes the early morning start much more enjoyable. And I'm really excited about the race this weekend.

—FRESHMAN CREW MEMBER RODRIGO YANO

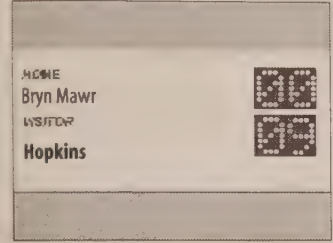
weight and heavyweight, with lightweight being for those rowers who are less than 135 lbs.

The third and largest group is the novices, which is for anyone who has never rowed before, mainly freshmen. The men's team is divided along similar lines, except the division between heavy and lightweight is 160 lbs, and Hopkins doesn't have enough people to form a competitive men's heavyweight team.

"We're a really close team, which makes the early morning start much more enjoyable," freshman Rodrigo Yano asserted. "And I'm really excited about the race this weekend."

Sunday both the men's and women's teams will travel to the Occoquan River in Fairfax, Va. for the first novice race of the season. They will race a 5K, which is longer than the typical 2K distance that they race in the spring.

"5K doesn't sound like much, but it's going to take a lot of stamina," sophomore Pat Mason said as he pondered about the teams' future success.



since their previous losses. The first half belonged to the Blue Jays, defensively and offensively they had taken over the game and led with a two-goal lead, at a score of 3-1. But Catholic University came out strong in the second half was able to tie the game up. Going into overtime, the Blue Jays gave up a goal on a penalty stroke with little over nine minutes left in the game. Even with a 4-3 loss, Hopkins played great against a No. 9-ranked team, who also had a record of 9-1 after the game. The Blue Jays proved how much

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Women's Soccer ready to face Conference foes

CONTINUED FROM PAGE A12

Lions broke loose, forcing a shot passed junior goalkeeper Shannon O'Malley in the 67th minute of the game. Soon thereafter, TCNJ nailed another shot into the back of the Blue Jay net to take a 2-0 advantage.

Time soon expired and the Lions handed Hopkins their second loss of the season. Despite the loss, the Hopkins' defense had a great all around defensive game and O'Malley played a strong game in goal, recording six saves on the day.

The past two seasons Hopkins has



FILE PHOTO

Women's Soccer got knocked off their feet by The College of New Jersey in their 2-0 loss last Wednesday.

Hopkins began the game by applying offensive pressure on the Garnet Tide, leading to the opening goal

It was a win, but a disappointing game. We are a much better team than they are, and we let them hold their own against us.

—KACEY FOSTER

by sophomore midfielder Annie Colabella. Colabella capitalized on an

pass from sophomore forward Aline Bernard.

"We had ball possession most of the time, but there were some scary moments, when they caught us off guard on the counter attack," said Foster.

The Blue Jays took a 1-0 advantage into the half, however in the 61st minute of the game, Hopkins failed to stop a game-tying Garnet drive.

It took only six minutes for the Lady Jays to retaliate, as freshman forward Jen Baldwin relayed a pass to Bernard, who in turn tallied the game-winning goal. Bernard's goal was her third of the season and the ninth of her career.

In the 86th minute Baldwin set up freshman midfielder Sandra Lebo who gave the Blue Jays some insurance with her third goal of the season. Lebo stated, "We really pulled it to-

gether in the second half, the defense played really well, leading to many offensive opportunities."

Lebo now has three goals and two assists on the year, while Baldwin upped to 8 assists. The victory increased the Blue Jay record to 8-2-1 and 3-1-1 in Centennial Conference play.

"It was a win, but a disappointing game," commented Foster, "we are a much better team than they are, and we let them hold their own against us."

The Lady Jays host two Centennial Conference matchups this week, as they are pitted against tough conference rival Gettysburg. Hopkins trails the Bullets 6-3 in their previous meetings. On Saturday, Bryn Mawr will take on the Lady Jays here at Homewood. Johns Hopkins leads the series against the Mawters, 8-1.

CALENDAR

Saturday

W. Soccer vs. Bryn Mawr @ Homewood Field

DO YOU KNOW?

Not only did Barry Bonds set the single-season home run record this year, with 73, he also set single-season records in walks and slugging percentage. These two records were formerly held by Babe Ruth.



MIKE FISCHER/NEWS-LETTER

The Volleyball team's pefomance this week raised their record to 11-12.

Volleyball goes 3-3 at Salisbury

BY JUSTIN KOSORIS
THE JOHNS HOPKINS NEWS-LETTER

The Hopkins Volleyball Team had a very busy week, playing two matches on the road and then competing in the Salisbury Tournament over the weekend. The Jays went 3-3 overall, and 2-2 in the tournament to improve to 11-12 overall for the season.

HOME	Bryn Mawr
VISITOR	Hopkins
HOME	Haverford
VISITOR	Hopkins

On Oct. 3, the Jays played Bryn Mawr, easily sweeping the opposing team, 3-0. Junior middle Elisabeth Breese had a team-high 15 kills and four blocks, while senior outside hitter Emily Miller, playing in just two of the three games, compiled 11 kills. The freshmen got a chance to shine

in the match, with setter Betsy Baydala leading the way. She totaled 26 assists and four kills, while defensive specialists Erin Trish and Cat Albright both tied for the team high in digs, with eight apiece. The upperclassmen were and continue to be impressed by the freshmen on the team.

Breese, commenting on the freshmen, said, "We [the upperclassmen] count on them for the fresh new skills and enthusiasm they bring to the game. It can be really tough being thrown into a situation where you... find yourself starting...but they've done a fabulous job, both on and off the court, at handling the pressure."

The tables were turned on Oct. 4 as Hopkins was beaten by Haverford in three straight games. Many players posted impressive numbers, but it was not enough to overcome the Fords, who beat the Jays for the first time in 12 years.

Freshman outside hitter Betsy Farmer had a team, and career high 10 kills, while Breese was second with six. Defense was the order of the day, with Miller, Baydala and Trish leading the way with 16, 14 and 12 digs, respectively. Unfortunately, it just was not enough against a strong Haverford squad.

On October 5-6, the Jays traveled to Salisbury, going 1-1
CONTINUED ON PAGE A11

W. Soccer takes out Swarthmore, 3-1

BY MIKE MASTRANGELO AND RON DEMETER
THE JOHNS HOPKINS NEWS-LETTER

Blue Jays Soccer was in full swing this past week, losing a close match to No. 1 ranked College of New Jersey, only to strike back with a 3-1 victory over Swarthmore on Saturday, giving the team a record of 8-2-1 on the season.

Against the undefeated College of New Jersey Lions, the Blue Jays could not muster any offensive pressure. The offense had several

opportunities but they were unable to capitalize on them. Their defense effort held the Lions off for the entire first half.

"Thanks to our defense we were 0-0 at the half," said senior forward Kacey Foster, "and we figured all it would take is a few goals from the offense but unfortunately we never had the chance."

According to Foster, for most of the game the Lions were able to win many of the "50/50 balls."

However, in the second half, the
CONTINUED ON PAGE A11



FILE PHOTO

The Women's Soccer team managed to defeat Swarthmore, 3-1

SPORTS

Football narrowly defeats Ursinus

Team wins, 13-7, against conference foe and limits Ursinus to a paltry 154 total yards

BY MATT LOHMAN
THE JOHNS HOPKINS NEWS-LETTER

The Hopkins football team stormed back to Homewood Saturday, knocking of conference opponent, Ursinus, 13-7, and improving to 4-1 overall, 2-0 in conference. The defense of the Blue Jays, once again stifling their opponent, allowed the Bears only a single touchdown and only 154 yards in total offense.

Senior linebacker Marc Della Pia, who led the Blue Jays along with junior linebacker Mike Little with nine tackles, was named Centennial Conference Defensive Player-of-the-Week following his performance Saturday. Della Pia becomes the third defensive player to earn the title this year.

When asked what makes the Jays defense so strong this year, Coach Jim Margraff said, "We've got good players and good coaching, but most of the offenses haven't been very balanced. It should be a tough game for the defense next week though, because Muhlenburg has a tough offense."

Indeed, Ursinus did not have a very balanced offense as Bears' senior back Shearrod Duncan accounted for all but 17 of the Bears' yards and their only touchdown. The Jays never trailed Ursinus, moving ahead in the first half with two field goals from senior kicker Matt Andrade from 42 and 20 yards out.

The Jays' only touchdown also came in the first half when senior quarterback Rob Heleniak connected with sophomore fullback Kyle Miller in the end-zone with just over two minutes in the second quarter.

The score remained the same until Duncan ran nine yards for a touchdown with 3:17 left in the game. After being stopped on offense, the Jays

found themselves in another last minute stand on defense. This time, the Jays were able to stop the Bears inside their own ten-yard line.

Freshman safety Matt Campbell ended any hope of a Bears comeback when he picked off a pass at the Ursinus 48-yard line.

The Jays passing game was the offensive catalyst for the Jays. Heleniak was 21-of-29 for 210 yards while senior Zach Baylin caught six passes for 101 yards. The catches moved Baylin past 3000 career all-purpose yards with 3051 yards.

Though the Jays have not scored a rushing touchdown since playing Bridgewater, Margraff said that this does not reflect a shift away from the running game.

We just try to play to the defense in games. We saw a lot of man-to-man so we threw the ball more.

—HEAD COACH JIM MARGRAFF

"We just try to play to the defense in games. We saw a lot of man-to-man so we threw the ball more," said Margraff.

The Jays' rushing offense was able to put up only 78 yards on the ground but was matched against the number one rushing defense in the conference in Ursinus. Coach Margraff also said that senior running back and captain Scott Martorana may be coming back this week against Muhlenburg.



MIKE FISCHER/NEWS-LETTER

The Football team's defense carried them in their game against Ursinus.

Martorana, who had been sidelined with an ankle injury since before the Bridgewater game, is second in career rushing touchdowns for Hopkins with 23.

The Jays defense, who once again held an opponent to only one touchdown, held Ursinus to only 128 yards in total rushing and held Ursinus runners other than Duncan to negative nine yards rushing. The Jays' pass defense, which entered the game ranked first in the conference, limited the Bears to 5-of-19 passing for only 27 yards and one interception.

Sophomore nose guard Paul Smith added six tackles and two sacks along with Little and Della Pia who

each had nine tackles.

The win holds the Jays at second in the conference behind Western

Maryland. Though Ursinus won the last meeting between the two teams, they now drop to 2-3 overall.

The Jays head to Muhlenburg this week to take on a team with a strong offense in what should be a test for the Jays' defense.

Water Polo 1-1 vs Navy, GW

BY ERIC TAN
THE JOHNS HOPKINS NEWS-LETTER

Co-captain junior driver Ryan Ford had seven goals and sophomore goalie Chris Smith had 21 saves as the Johns Hopkins University Water Polo team went 1-1 for the weekend, defeating George Washington University 11-9 and losing 11-6 to Navy, Oct. 5 and Oct. 6, respectively.

The Blue Jays (4-9) opened the weekend with a strong first half against the Colonials. Freshman driver Brian Mead had three goals and Ford added two as Johns Hopkins went into the half up 7-1. Much of the third quarter went the same way as the Blue Jays played a great defensive game, leading 10-4 into the final quarter. However, in the final quarter, George Washington went on a 5-1 run, but it was too late.

"George Washington [GW] was a pivotal game that we had to win if we wanted to go to the Eastern Championships," co-captain junior two-meter Paul Ramaley said. "Every year we are usually fighting Bucknell and GW for the third and fourth positions, so that we can play in the tournament. With the win, we look like we're a lock for fourth."

Despite the easy victory on Friday, Navy proved to be the exact opposite, as they challenged the stamina and defense of the Blue Jays. Navy came out strong as they led 6-1 by halftime. What hurt Johns Hopkins the most of the loss of one of their top goal scorers this year, sophomore driver Geoffrey McCann, who was ejected late in the first quarter.

"Throughout the season, McCann has been on of our top scorers in each game," Ramaley said. "Losing him early really prevented us from generating any offense."

But the Blue Jays were able make some adjustments in the second half. In the third quarter, freshman utility MacGregor Sanford scored early, bringing Johns Hopkins to within four, but the combined effect of a
CONTINUED ON PAGE A11



MIKE FISCHER/NEWS-LETTER

Senior Paul Galli has to stretch to clear the ball during Men's Soccer's 4-0 victory over Haverford.

M. Soccer winning streak at seven

BY ERIC RIDGE
THE JOHNS HOPKINS NEWS-LETTER

Continuing their dominance of late, the Blue Jays Men's Soccer won decisively in both of their games this week, defeating Drew 4-1 on Saturday, and Haverford 4-0 on Wednesday to improve their overall record to 11-1, and their division record to 6-0.

Saturday night against rival school Drew, the Blue Jays raced to an early lead and never looked back, handing Drew its second loss in as many weeks. The game marked the Blue Jays' seventh consecutive victory in a contest that featured one of the toughest opponents they will face all season. Before the game, Drew was ranked No. 18 according to the National Soccer Coaches Association of America (NSCAA) and No. 3 in the Mid-Atlantic Region.

The Blue Jays had little trouble disposing of Drew, however, thanks in part to an early connection between two of the team's most potent offensive weapons. Only 12 minutes into the match, senior forward Matthew Doran passed to sophomore forward Chad Tarabolous for the score.

"We always try to score first and score early," says senior forward Aeriek Williams. "When we do that the other

team gets deflated and then we just try to keep up the pressure."

Just 13 minutes later, Williams sent an acorn kick to junior defender Adam Hack who headed it in for a goal. The Blue Jays increased their lead to three goals to zero just before halftime, when Tarabolous headed senior midfielder Ryan Kitzen's corner kick into the net.

The second half held much of the same for the Blue Jays as they increased their lead to a commanding four-goal margin when Doran fed junior midfielder Daniel Brienza for the score. Drew ended the

Jays' shut out late in the game, however, when Olaksandr Stakhiv scored with twelve minutes remaining to decrease the Hopkins lead to three goals.

The scoring for both teams stopped there and the Blue Jays won in convincing fashion by a final score of 4-1.

Players reacted with enthusiasm following the game that had been billed as the biggest test so far for the veteran Blue Jays this season.

"We were pretty excited about the win against Drew," says Williams. "Hopefully the win will have a snowball effect and we'll be able to extend the winning streak further into the

season."

By defeating Drew, the Blue Jays beat a nationally ranked team for the first time in nearly three years. The last win occurred against Rowan on Oct. 8, 1998 when Rowan was ranked

Hopefully, the win will have a snowball effect and we'll be able to extend the winning streak further into the season.

—AERIK WILLIAMS

No. 6 by the NSCAA.

The Blue Jay's hero on Saturday was Doran who finished the Drew game with a goal and two assists. As a result of his recent game-breaking performances, Doran was named to the Centennial Conference Honor Roll for the second time this season.

On a disappointing note for the
CONTINUED ON PAGE A10

The B Section

FEATURES, ARTS & ENTERTAINMENT, AND MORE! • OCTOBER 11, 2001

THE JOHNS HOPKINS
NEWS-LETTER

Quote
of the Week

"It has to do with
mastrubating
monkeys."

—News-Letter Editor-in-Chief
Shannon Shin



THE BUZZ

A WEEKLY SUMMARY OF
WHAT'S INSIDE SECTION B

FOCUS

Abuse should not be tolerated at any level or from anybody. This week, we focus on how to cope, where to find help, and how to remind our abusers that we won't take shit from them anymore. • B2

FEATURES

If you haven't been to the new Cyber Café yet, read about all the mochas and the munchies that you're missing. It's a great place to chill. Also, Maha delves into the innovative world of WebCT. • B3

You've probably heard of Study Abroad, but what about Work Abroad? Maany has the answers. And Lindsay tells you about places to go for the upcoming Fall Break. • B4

For all you local bar goers, Steve reviews three local pubs and tells you what to expect. Plus, students react to war and the idea of a draft and Turbo rants about high gas prices. • B5

Sean discusses the far-reaching impact of racial profiling. Also, a new recipe from our chef and one more stud and chica adorn the News-Letter for Hot at Hopkins. • B6

A & E

Tori Amos gets *Strange* and Zainab Cheema explores "Antioch." Also, a review of *The Princess and the Warrior* and a recent Long Beach Dub Allstars concert. • B7

Our Lady of the Assassins misses its cinematic mark, Caroline M. Saffer reviews an exhibit at Sassafras gallery and Brian Davis provides scathing social commentary on Staind, among other things. • B8

CALENDAR

Got anything to do next week? Probably not — you go to Hopkins, and nothing ever happens here. Or does it? Our events editor certainly thinks stuff is going on. Check out the two pages of fun stuff that he's put together for your enjoyment. • B10-11

Telescope a gift from Hopkins' anonymous donor

BY JEREMIAH CRIM
THE JOHNS HOPKINS NEWS-LETTER

For students fortunate enough to know about it, the Maryland Space Grant Observatory (MSGO), located on the roof of the Bloomberg Center for Physics and Astronomy, is one of the hidden gems of the Johns Hopkins University's Homewood campus. What many don't know (and are surprised to find out) is that the Morris W. Offitt Telescope — the centerpiece of the MSGO — was paid for by an anonymous donor, a fact that may seem strange to some current students.

In recent years, the phrase "anonymous donor" has taken on the status of a dirty word in the minds of many Hopkins students — and rightfully so. After all, the anonymous donor dumped his construction equipment on the Freshman Quad and left it there for a year, depriving the Class of 2004 of precious open space that seems to be disappearing quickly from campus. Then, during the summer months, the same entity caused another popular student hangout to be reduced in size



LAUREN SAKS/NEWS-LETTER

The inside of the MSGO's dome is impressive, but not nearly as cool as the other things you'll see when you visit.

so that the University's roads could be more aesthetically pleasing. And, as if his planned disturbances didn't annoy students enough, the anonymous donor's lack of foresight forced the displacement of Com-

mencement from its rightful place on the Upper Quad, where it had been held for 40 straight years.

But in the past, "anonymous donor" was much more than a title to hide behind when making poor decisions without considering student opinion. An anonymous donor wasn't just someone whose construction projects take over a year longer than planned and whose brick pathways can't support the weight of vehicles. In fact, in the past our "anonymous donor" has made useful contributions — such as the funding for the Morris W. Offitt telescope — that bailed the University out in times of dire need.

Eleven years ago, the MSGO was missing a crucial element — a telescope. The Observatory had been built with funding from the Maryland Space Grant Consortium (MSGC), established in 1989 as part of the National Aeronautics and Space Administration's Space Grant program. An additional gift of \$35,000 from Stanley D.

and Joan F. Greenblatt allowed the construction of a dome atop the Observatory, but at that time the Consortium, which

The donor requested only that the half-meter telescope be named in honor of Morris W. Offitt, Class of 1957, who served as Chairman of the Board of Trustees before Michael Bloomberg.

Hopkins serves as the lead institution of, did not have enough money to purchase a telescope.

However, a few months later, an anonymous donor contributed the \$250,000 that Professor of Physics and Astronomy Richard Henry said "allowed

[the University] to finish the Observatory structure and acquire the telescope."

Henry, who also serves as MSGC director, added that, before the University received the gift, it was unclear when the observatory would be finished or when a telescope would be obtained.

"There was a risk [taken] in creating an Observatory without clear indication of when, if ever, we would get a telescope," said Henry. "We took that risk, and only a few months later the anonymous donor appeared — we are grateful indeed."

The donor requested only that the half-meter telescope be named in honor of Morris W. Offitt, Class of 1957, who served as Chairman of the Board of Trustees before Michael Bloomberg.

Since then, the Observatory has been used for the purposes of education and public outreach; unlike many other facilities at Hopkins, it is not used for research. Graduate Assistant Marci Henderson said that, because city light interferes with the use of telescopes, this is not the ideal location for such equipment, so no "real research" is done using the Offitt telescope.

Henry explained that the Observatory was never intended to be used for research. Instead the MSGC chose to build the Observatory at the Homewood campus, despite the problems with lighting, because it felt that the location would allow a large number of people to use the equipment.

"When the Observatory was founded, a conscious decision was made to put it where it is, instead of, say, on some site 30 miles out of the city, where the sky would be darker. The reason was 'the greatest good for the greatest number,'" said Henry. "I have never regretted the decision, even though the lighting has, unfortunately, gotten worse over the years."

CONTINUED ON PAGE B3



LAUREN SAKS/NEWS-LETTER

Students can go to the Observatory to use the donated telescope.

And they say Brody doesn't care about the undergrads ...

The existence of these organizations to help us in our times of need makes the Hopkins experience somewhat more bearable.

BY KATHY CHEUNG AND JEREMY TULLY
THE JOHNS HOPKINS NEWS-LETTER

At a school like Johns Hopkins, where the students and the faculty share an S&M relationship, it may come as some surprise that there are counseling services at all. Indeed, the existence of these services seemingly runs contrary to the pervasive perception of Hopkins as an unfeeling machine. But believe it or not, Ripley, they do exist. There are chiefly two counseling services offered at Hopkins: the cleverly named "Counseling Center," and A Place to Talk (APTT). These two groups are somewhat similar, but have some important differences.

A Place to Talk is a student-run organization is a peer listening group. Open Sunday through Thursday from 7 p.m. to 1 a.m., APTT, as it is colloquially known, is located on the ground level of AMR I. Hopkins students are invited to stop by and talk about anything they want — whether it is something trivial or pressing. According to one of APTT's peer counselors, the group's primary function is, "to provide support for the student body."

Some may be apprehensive about talking to their own peers. Fear not, however. APTT's peer leaders all undergo a semester's worth of training before they engage in any

counseling. Peer leaders are suited to ease troubled students' minds, or direct them to those who can. Because the group is mostly student-run, students with more serious counseling needs may be referred to the Counseling Center. Apart from the peer leaders' competency, the advantage of APTT is that you come in contact with students just like yourselves who, unlike common belief, are compassionate and genuinely sympathetic to your everyday troubles. APTT can be a very comforting resource for many Hopkins students.

Even if you don't have anything more on your plate than good old-fashioned stress, APTT is a wonderfully relaxing place to go take a breather. In the glow of the Christmas lights that adorn the windows of APTT's tiny nook in the ground floor of AMR I, overly orgo-ed students can wander in and grab a Blow Pop. Sugar, not drugs, kids, is the answer.

And to further relive the blissful innocence of childhood and forget about that calc exam you thought you just blew (with the curve, it'll all be okay, really), APTT is stocked with creative outlets like Twister, Jenga, Connect Four, Uno, bubbles, coloring books, crayons, markers and the ever addicting, ever

CONTINUED ON PAGE B2



LAUREN SAKS/NEWS-LETTER

When you want someone who knows your name and cares, come here.

ABUSE FOCUS

Cut excess fat from your inbox

Online spam is an unwanted and costly intrusion in our lives



COURTESY OF [HTTP://WWW.SPAM.COM](http://WWW.SPAM.COM)
No, not that Spam, stupid. "Spamming" is a form of e-mail abuse.

BY EMILY MAYER
THE JOHNS HOPKINS NEWS-LETTER

When you think of types of abuse, you probably think of the well-publicized types that we learn about and hope never to encounter as college students: sexual abuse, verbal abuse, alcohol and drug abuse, and even spousal abuse. Yet there is another form of abuse that we each come in contact with every day, but we don't seem to recognize it as such, and consequently we allow it to continue.

"Net-abuse" is a very prevalent and growing form of exploitation that is rooted in the technological world of the Internet, e-mail and Instant Messenger. This type of abuse deals with the abuse of the Internet, not abuse on the Internet.

Though you might not be familiar with the newly -coined term "net-abuse," you have most likely

"Net-abuse" is a very prevalent and growing form of exploitation that is rooted in the technological world of the Internet, e-mail and Instant Messenger.

heard the more universally accepted term 'Spam' thrown around at one time or another. What actually is Spam? Well, one type of Spam is the revolting pink luncheon meat that comes in a can and is made by Hormel.

by overwhelming them with a bombardment of advertising or other unwanted mail.

Though it is true that some kinds of Spam are illegal in certain countries, it is incredibly difficult to identify and charge the offender. The truth is, the Internet is still a new medium and the best thing you can do for help is to visit some of the web sites that have been set up in support of new-abuse victims. Here are some that I found to be especially helpful:

1. <http://www.abuse.net/cgi-bin/unpackit> — A lot of junk e-mail tries to disguise the names of Web sites they advertise by showing the Web site's address as a large number rather than by its name. This site can help you find the host number and name.

2. <http://www.abuse.net/tools.html> — Here are some tools to help figure out where a message came from and where to send complaints.

3. <http://www.doshelp.com/> — On this site you can report Spam as well as hack attempts. It also has a large list of software/hardware protection, and one of the largest Trojan port/exploit port databases online.

4. <http://www.mindworkshop.com/alchemy/nospam.html> — On this accurately titled website, Death to Spam, you can find a general guide to dealing with unwanted Spam.

But the type of Spam I am referring to is online commercial advertising, often for sub-standard products, vague get-rich-quick plots, unrealistic miracle cures, freaky porn sites, or the 'not-so-legal' legal services.

There are two main types of Spam that have very different effects on Web users. The most common type is called 'e-mail Spam,' and occurs when users are targeted with direct mail messages. E-mail Spam lists are usually created by scanning online postings, stealing Internet mailing lists, or simply searching the Web for addresses.

What's even more outrageous than the intrusion of unwanted mail is that it typically costs the user money to receive. This is because as we open and read our mail some of us are actually being charged by the minute!

For example, AOL had reportedly received 1.8 million Spams per day until they got a court injunction to stop it. Let's assume it takes about 10 seconds to identify and discard a message, that would still add up to roughly 5,000 hours per day of online time spent erasing this Spam, just on AOL.

On the other hand, the Spammer most likely has a line that costs him about \$100/day. There is truly no other type of advertising that costs the recipient so much, and the advertiser so little. If Spam grows, it will cram our mailboxes to the point that they're not even useful for real mail. Members of AOL, which has a lot of trouble with internal Spammers, report that they're nearly at this point.

The other type of Internet abuse is called "Cancelable Usenet Spam." This is different because this is when a single message is aimed at people who read newsgroups, but rarely or never post or give their address away. This type of Spam deprives the users of any enjoyment of the newsgroup

APTT available any time

CONTINUED FROM PAGE B1
infuriating (in a good way) game called Set. Be careful with that one — I have often found my roommate motionless for hours in front of a game of Set, mumbling about red striped diamonds and empty purple ovals, wearing nothing but a towel. It's much safer to play Set at APTT, believe me.

Rest assured, APTT is no mindless cult. It's supervised by Clare King, a graduate of Duke University and staff member of the Counseling Center at Hopkins. She participates in the actual training of potential peer leaders, and also serves as the group's professional consultant. In addition, she consults the Sexual Assault Response Unit (SARU), which is an outgrowth of APTT (look below for contact information).

The Counseling Center is another option for students. Previously located in the now extinct Merryman Hall, the Counseling Center has been relocated to the third floor of Garland Hall, adjacent to the Career Development Center and across from Academic Advising. Its convenient location near two of the most stress-inducing departments in the university, if anything, is testament to the administration's hidden heart of gold.

It is open Monday through Friday from 8 a.m. to 5 p.m. and offers numerous services: individual,

couple and group counseling for emotional problems; consultation for student life issues; support groups for various disorders and

I have often found my roommate motionless for hours in front of a game of Set, mumbling about red striped diamonds and empty purple ovals, wearing nothing but a towel. It's much safer to play Set at APTT, believe me.

social issues; referral to third parties when necessary; and career decision-making advice. After leaving the inevitably nerve-wracking experience of searching for a job next door at the Career Development Center, this last service offered by the Counseling Center will come in handy to many a graduate-

ing senior.

The advantage to the Counseling Center is that it is open for more hours during the week, and staffed with well-qualified people with extensive experience in dealing with more difficult problems. Emergency crisis intervention services are also offered at night on weekends and during university breaks, and professional staff members are always on duty for immediate assistance. Academic degrees aside, they are compassionate and easy to talk to, something that may come as a welcome relief in a school of unsocialites.

Some students may be reluctant to avail themselves of the services offered by the Counseling Center and APTT — often a student will treat the suggestion of visiting the Center skeptically. But those who visit usually change their minds. After all, who wouldn't be bought over by Blowpops and bubbles?

Students can make appointments for counseling services by coming to the Counseling Center or by phoning 410-516-8278. Visit <http://www.jhu.edu/~ccenter/> for more information.

Students who wish to talk to APTT can call them at 410-516-8001. Students who wish to learn how to become a peer leader, visit <http://www.jhu.edu/~aptt/home.html>.

U.S. can't solve the drug problem by legalizing

Some problems take a bit more effort to solve than others, but that does not mean they are not worth solving.

This is especially the case with illicit drug use in America, a bane on society that has persisted in the face of countless assaults from the U.S. government. Every year millions of dollars in resources are poured into the enforcement of drug laws, yet many lament that we have made little progress.

Frustration with combating substance abuse was a major theme of Steven Soderbergh's gripping film, "Traffic." It presented a dismal outlook on the prospects of achieving a solution. During one scene, a captured drug trafficker echoed a misguided sentiment too often presented in the public discussion on the war against drugs: Why expend so much money and lose so many lives to fight a problem whose only cure is the legalization of these illicit substances?

What does it matter, these same people ask, if some people get high, as long as they are not bothering anyone else? This logic is flawed for at least

two important reasons.

First, it ignores the extreme and deleterious effects illegal drug use has on the social fabric of our country. Not only does drug abuse violate the dignity of the human body and defile the gift of life, but it also contributes to a lack of self-control that can spawn violent acts, tear families apart and prevent a person from realizing his full potential. In short, there is no such thing as harmless drug use — its very presence is a strain on a person, his future and those around him.

And in the face of the harsh reality that drug abuse ruins lives, to accept it as inevitable is simply unacceptable. It is particularly egregious in light of the fact that many of the victims suffering from drug dependency are America's youth, those who are entrusted with protecting America's rich heritage.

Secondly, the defeatist argument



CHARBEL BARAKAT
OUR MAN IN
AMSTERDAM

taking this concern into consideration, emphasis can and should be placed on prosecuting the top of the supply chain, and in this regard, occasional users can be offered reduced sentences in exchange for information, assuming they are willing to seek treatment.

Federal enforcement can also be effective in a supply-side attack. Recent presidents have appointed "drug czars" to direct the national effort and interact with foreign leaders to produce a unified strategy. While there is much debate as to whether the Office of the Drug Czar is an effective instrument to fight drug use, it seems clear that much progress — much more, perhaps, than has been already achieved — can be made by an adequately-funded, nationally-directed program to eliminate illicit drug traffic.

But it is naive to think a supply-side approach alone would be sufficient to solve the drug problem: Drugs will find ways into hands that desire them.

Accordingly, increased focus must be placed on the demand-driven nature of the drug trade. Key to this component of the solution is education. Many public schools already include drug resistance units in their curricula. Indeed, these programs are a good starting point if their content realistically portrays the dangers of drug use rather than pedantically listing lengthy drug names with a few of their aliases.

Here again is another criticism of current drug resistance education in schools. Many contend that programs such as D.A.R.E. are candy-coated and too "textbook-oriented" to make a lasting impression on the minds of young people. Though some education is better than none at all, programs such as D.A.R.E. can be improved to provide a more stark presentation of the dangers of drugs — in some sense to "scare" kids from drug use.

Unfortunately funding limitations often prevent extensive drug resistance education. Here, President George W. Bush's proposed funding for faith-based social initiatives (currently ignored amidst all the anti-terror legislation) has intriguing potential. These sources of revenue could aid important and effective local efforts of drug abuse education.

In addition, federal funds could

increase access to treatment for those who currently struggle with addiction. The long-term goal, of course, would be to make the need for treatment a rarity. That is, education done properly should discourage drug use in the first place, and thus be both an efficient and effective method to attack the drug problem.

Even still, money — and the educational resources and treatments it can provide — are hardly enough to reduce the demand for illegal drugs. Instead, the most important institution to combat America's drug problem is found at the very heart of our society: the family.

Families can confront a very personal problem that transcends all socioeconomic barriers. The best drug czar is the parent.

Families provide the perfect setting to confront a very personal problem that transcends all socioeconomic barriers. The best drug czar is the parent.

Numerous studies have shown that children whose parents spend time with them, who are involved in their lives and who remind them of the dangers of drugs are substantially less likely to abuse drugs than those without the same family guidance during their formative years.

But in many senses, family life has fallen out of the public dialogue. Sadly, a trend has developed where references to the importance of families have become almost politically incorrect, an infringement on personal choices. But for real progress to occur in the war on drugs, the positive impact of family values must reemerge in our discourse on the issue.

A focus on the family, as with any solution to a problem of the magnitude of drug use, asks many sacrifices. It calls on parents to spend the time and energy needed to building strong relationships with their children; it calls on the young to exercise self-restraint and use sound judgement under the pressure of temptation; it even calls on government to assist both in achieving these goals.

The solution is not easy, but that must not diminish its importance in helping the fight against drugs. And it is a fight worth winning.

THEY'RE HERE TO HELP...

Hard times hit us all. Whatever may afflict you, there's probably a phone number to call for help. A soothing voice and some timely advice can curtail a personal crisis before it turns into disaster. If these aren't good enough, feel free to drop by the Gatehouse. We've got sandwiches.

The Alcohol Hotline

1-800-ALCOHOL

Alcoholics Anonymous

<http://www.ALCOHOLICS-ANONYMOUS.org/>

A Cocaine Helpline

1-800-COCAINE

24-hour information and referral service. Recovering cocaine-addict counselors answer the phones, offer guidance and referrals to treatment centers.

Marijuana Anonymous

1-800-766-6779

National AIDS Clearing-house

1-800-458-5231

National AIDS Hotline

1-800-342-AIDS

National Council on Alcoholism Information Line

1-800-NCA-CALL

The National Council on Alcoholism, Inc. is a national nonprofit organization that combats alcoholism, other drug addictions, and related problems. The Council also provides referral services to families and individuals seeking help with alcoholism and other drug problems.

National Sexually-Transmitted Diseases Hotline

1-800-227-8922

National Suicide Hotline

1-800-SUICIDE

National Womens' Health Information Center

1-800-994-WOMAN

Trained English- and Spanish-speaking Information and Referral Specialists will find and order free health information or provide organizational referrals to assist with any health questions. Mon.-Fri., 9 a.m. to 6 p.m. EST

NIDA Hotline

1-800-622-HELP

National Institute on Drug Abuse — A confidential information and referral line that directs callers to cocaine abuse treatment centers in the local community. Free materials on drug abuse are also distributed in response to inquiries. <http://www.nida.nih.gov/>

Poison Control

1-800-662-9886

PRIDE Drug Information Hotline

1-800-241-7946

A national resource and information center, Parent's Resource Institute for Drug Education (PRIDE) provides telephone consultation and referrals to emergency health centers, and maintains a series of drug information tapes that callers can listen to, free of charge, by calling after 5 p.m.

Rape, Abuse, and Incest National Network (RAINN)

1-800-656-HOPE

Free, confidential counseling and support 24 hours a day.

Sexual Assault Response Unit

(S.A.R.U.)

410-516-7887

Steroids Hotline

1-800-STEROIDS

Suicide and Rape 24-Hour Emergency Services

1-800-333-4444

-Compiled by Kathy Cheung

FEATURES

It's another place for coffee fanatics

The Cyber Café offers futuristic ambiance, caffienated drinks and quality baked goods

BY TERESA MATEJOVSKY
THE JOHNS HOPKINS NEWS-LETTER

You might not be an artist. You might not be a musician. But chances are, you'll stop traffic to get a cup of coffee before class and will move mountains for a bag of chocolate covered espresso beans. Yes, for all the great art studios, practice rooms and student offices that the Mattin Arts Center offered to students when it opened last spring, the Café still gets hands-down praise for the most valuable addition there.

What started out as an entrepreneurial venture with Café Q in the MSE library three years ago has become a fundamental part of Hopkins life. The Arts Center café is now the fourth coffee cart on the Homewood campus to open under the management of Seattle natives Ashley and Matt McCauley, who left behind their grad school studies on the West Coast several years ago to travel 5,000 miles bearing gifts of good coffee to those on the East. For all of us who have grown to love their specialty mochas, this cross-country move was the beginning of game time.

Before the Mattin Center even broke ground, Café Q was the couple's first espresso bar venture. Despite an initial start-up cost \$40,000, the coffee stand realized their return on investment in only three months. A tell-tale sign of un-realized potential on a caffeine-craved campus, the Café's success soon led to expansion. The Buzz at Gilman and the Buzz at Bloomberg soon followed to crank out lattes for the growing population of college coffee consumers. Now with the Mattin Center and several other locations around town — including the VA Hospital and the med school — the espresso stands produce an approximate annual revenue of \$500,000 for all locations.

Each of the four coffee bars sells



MIKE FISCHER/NEWS-LETTER

The Cyber Café, located just inside the Mattin Center, is one high tech hot spot work checking out. Not only does it have great coffee, but it's a great place to study, hang out, or work on one of the Ethernet computers.

coffee shop food, too — with varying selection — but the Mattin Center café takes the cake. While you'll find fresh croissants, muffins and biscotti at Gilman and Bloomberg, and even sushi and pita sandwiches at Café Q, the Mattin Center café is the first to go beyond just a rolling caffeine cart. This full-service shop offers soup, sandwiches and smoothies, too.

The café employs 45 students who keep the coffee coming for the entire campus. The café's Web site, <http://www.espressouniverse.com>, estimates that Café Q itself serves over 1,000 customers each day, and the tally hasn't even been taken for the new

Mattin Center café yet. Although the new café recently shortened its hours to close at 10 p.m. instead of midnight, it provides coffee lovers with one more venue and one shorter walk to satisfy the urge. Plus, unlike the other classic campus coffee carts, it carries its own as one high-tech hot spot. Stop by and check out the snazzy, cyber-café look with its flat-screen, Ethernet-linked computers and avant-garde green lighting. Metallic café tables and futuristic slate tiles add to the experience.

What more could possibly be added to the secret to success? Not only is the Buzz coffee delicious, but the McCauley have targeted their

marketing efforts to reach out to the student population, offering their popular club-card program that gives patrons a free espresso drink for every 10 purchased. Frankly, what could be better than free coffee? More discount offers come with the new prepaid coffee cards and with purchase of a Café Q mug, which allows patrons a grande-sized coffee for the price of a tall every time.

With all these great offers, there's no excuse for settling for a boring bubble-pot of RoFo coffee. With all the success of the Mattin Center café, maybe it's not such a bad idea to abandon academia in search of a coffee cart business.

Donor's gift helps students see stars

CONTINUED FROM PAGE B1

However, Henry said that the lighting, though worse than in the past, is not as much of a problem as it used to be. Modern equipment makes it possible to capture high quality images even with a large amount of "ambient light," according to Henry. And, three years ago, the original Morris W. Offitt telescope was moved to Apache Point, NM, to assist with the Sloan Digital Sky Survey, so the Observatory got a newer telescope.

Thus, the Morris W. Offitt telescope is able to capture many interesting images. For example, Henry said that a globular cluster, which is "just a... smudge in good binocu-

also open to the public on the first Tuesday of every month after the Open Night Lecture at the Space Technology Science Institute, which is adjacent to Bloomberg on the Homewood campus.

Students enrolled in the course "Stars and the Universe — Cosmic Evolution" also have a chance to observe the sky using the Offitt telescope. And any student who has completed a one-hour training on the use of the telescope can sign out the key to the Observatory.

Henderson, who is in charge of the training, suggested that students visit the Observatory in about a month, because Jupiter and Saturn will be visible. Henry, on the other hand, stressed that students should not wait for an excuse such as an astronomical "event" to visit the Observatory.

"The best advice to students is not to wait for some 'event' but to make a Friday evening visit to the Observatory a fairly regular part of their lives," said Henry. "Train yourself to look at the sky on Friday, and ... when the sky is nice and clear ... say, 'Maybe I'll drop in on Observatory this evening and see what's up.'"

But even if you don't make it out the Observatory in the next few months, remember that it's there. When your parents and relatives curse the anonymous donor for making them watch graduation on a television screen, remind them that he's done good things for the University in the past. Maybe you can even offer to take them to use the Offitt telescope — it won't make up for Commencement, but I bet a globular cluster looks pretty damn cool.

For more information on the Morris W. Offitt telescope, or for information about being trained to use the telescope, call Marci Henderson at 410-516-6275 or e-mail marcih@pha.jhu.edu.

La Peste in AMR II, or how the plague devastated Adams House

I think that I'm getting sick. Not that this is a new thing for me at all. Quite the contrary: My college career has been frequently punctuated by bouts of everything from a minor sniffle to a full-on case of a pretty viscous flu. Add to that the occasional allergy flare-up (nothing too serious, just some itchy eyes and a stuffy nose when I run out of Claritin or there's too much of whatever mysterious allergen provokes my responses floating around), and it's more or less safe to say that I use up my fair share of Baltimore's antihistamine supply.

Over the years, I've noticed that my illnesses have increased sharply in number since I entered college. Of course, when I lived in the dorms, this was easy to explain. The frenzied lifestyle, in close proximity with others, sharing a bathroom in relatively unsanitary conditions, combined with the no-sleep lifestyle fostered by a place where you can find activity raging at 3 a.m., is hardly conducive to good health (which I read requires balanced nutrition, lots of rest and somewhat less binge drinking). So I was hardly surprised when, in my first few months of school as a freshman, I was frequently suffering from, at the least, a cold. What's more, given the aforementioned close living conditions, which are only slightly less conducive to the spread of disease than those in, say, 13th-century London, often ensure that once one is sick, efforts to get better will lead to a temporary improvement, only to meet with re-infection as the bug makes its rounds.

In the 14th century, the Black Death devastated the population of Europe. During the colonization of the Americas, smallpox introduced by Europeans killed large numbers of the native populations. During construction of the Panama Canal, yellow fever killed off scores of workers.

And in 1998, the Brendan Plague came to AMR II.

Now, I've always kind of thought that my friends over-emphasized the impact that the plague had on our house that year. After all, there were no religious processions through the halls, begging God with acts of bloody penitence and self-flagellation to remove this curse from us. There were



S. BRENDANSHORT
PLACEBO EFFECT

no doctors, clad in NIH isolation suits or medieval masks to keep out the bad air, roaming from Adams to Baker and back again, helpless in the face of the disease. There were no air drops of food and medicine by the UN, and there were no wheelbarrows of corpses awaiting burial in a shallow common grave in the courtyard outside. But nonetheless, they insist on its devastating effect and, from a scholarly perspective, its consequent historical importance.

In the first semester of the 1998-1999 school year, I was a freshman at JHU, peacefully residing at the end of the hall in good old Adams 301, surrounded by the friends, school-work and surreptitious booze that make a freshman's life complete. Sure, between the lack of sleep, the poor and irregular feedings and (at least during Orientation) the sudden changes in temperature from 90 degrees outside to 20-below inside (e.g. Shriver Hall), we had our fair share of sniffles and colds, but it was nothing out of the ordinary. And it was during this time that I developed the greatest of my many medical discoveries: the cure of colds through a strict regime of Advil Cold and Sinus and those bottles of awful-tasting OJ that they sell in Levering, the Depot, etc.

Then I got sick. It seemed at first to be nothing more than a particularly virulent cold, which seemed to take longer than usual to shake. But then everyone else started to get sick. People started to drop like flies before the mighty power of what came

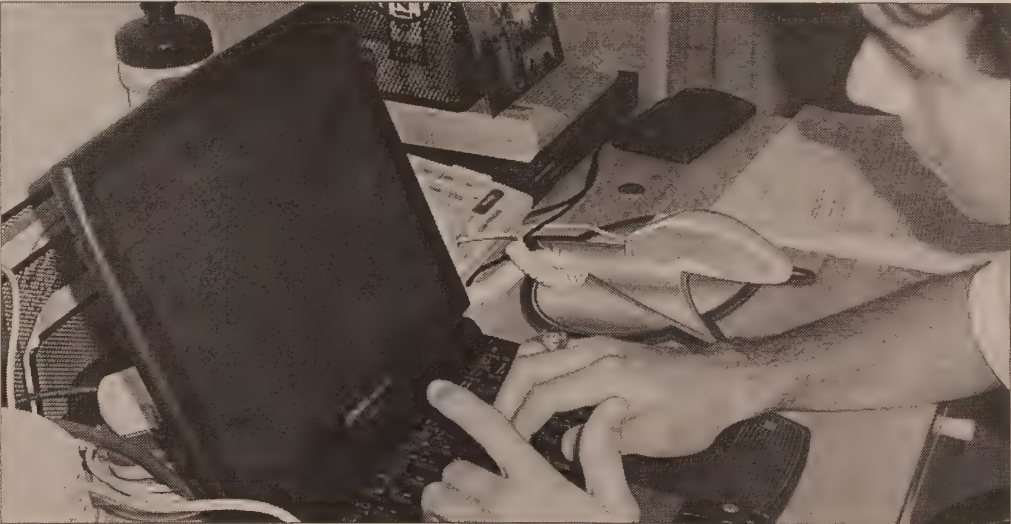
to be dubbed "the Brendan Plague." I can't remember if this was before the bloody civil war between the pro-Brendan and pro-S forces which decimated my class and eventually determined what I was to be called by my peers, or whether it was simply named by people who liked to use my oft-dropped mesonym. It was a long time ago, after all, and the memories are painful, what with the tremendous suffering involved and all. The short version is that, as is the case with all catastrophic events, the affected began to look for a scapegoat, and before long, I was being chased through the halls of AMR II by mobs bearing scythes and torches, cursing me for bringing this horrific judgment upon them. I was accused of poisoning the wells, and frequently threatened with burning at the stake for my alleged congress with the Evil One.

Well, actually, they just named the outbreak after me. But everyone was really sick. And they were a little pissed. Kind of. Or maybe they were just kidding.

In any case, the culminating act of the Brendan Plague drama was when one of my hallmates, in addition to contracting a cold, also got conjunctivitis, and probably a few other things. We thought at the time that it could have been the Black Death, but that theory's fallen out of favor lately. In any case, despite my protestations, she insisted that it was a case of my eponymous plague, or insisted as well as she could at the time, given that she spent the majority of the week strung out on Nyquil.

Eventually, of course, the plague subsided, and life returned to normal, or at least to the normal routine of disease and recovery, and soon the Brendan Plague began to fade into the memory of history. Once in a while, it's still brought out, mainly to make me a target of blame and ridicule, but even then, it quickly fades into a recollection of other aspects of freshman year. After all, there are more pleasant things to remember than an outbreak of disease. One never knows when some new eponymous plague will let its rats (at least in the AMRs) loose upon an unsuspecting campus.

Hopkins WebCT expands options



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Hopkins hopes to expand the WebCT program to include personalized course rosters accessible online. The program already allows professors to set up online discussion groups and post course notes and exam scores.

BY MAHA JAFRI
THE JOHNS HOPKINS NEWS-LETTER

College campuses across the country are constantly integrating information technology into course curricula, and Johns Hopkins University is no exception. Here at the Homewood campus, the WebCT program allows for professors to put lecture notes online, facilitate student-to-student and student-to-teacher chats, respond to questions via online message boards and much more. For classes using the WebCT program, students can also check their grades online, access old exams, homework, answer keys, syllabi, study guides and more.

WebCT started at Johns Hopkins in 1998, when college campuses were just beginning to put together online course resources. The WebCT program itself began at the University of British Columbia. At Johns Hopkins, faculty like Ian Goh from the Center of Education Resources began experimenting with the program and training professors in its use.

When asked what the main purposes of WebCT are, Goh said, "Well, the main purpose is information dissemination — lecture notes, homework and other study tools. The advantages are that it's very convenient. Before, if you wanted to access a particular document, you might have to go to the library and check for it on reserve, wait for it if it were being

used by someone else, photocopy it and so on. WebCT offers more accessibility to course tools. You also have more access to the professor, and you can see what other students in the class have questions about on the message board postings."

WebCT is more likely to be used for lecture courses where students might not otherwise have personal contact with the professor. The system is being used mostly in the School of Arts and Science and in the Whitening School of Engineering. Goh adds "For the most part, WebCT is a supplement to courses here at Hopkins. This isn't distance education. But we do have sections of the university that are fully online, such as part-time engineering courses, and the Center for Talented Youth creative writing courses."

There are many advantages to the WebCT program. Students can see what questions other students in the class have asked and receive answers to them, as well as review all the notes before an exam, or access the lecture notes they might have missed due to absence. Also, WebCT allows professors to talk directly to students via message board postings and live chats. Goh says, "WebCT is especially good right before midterms. It's a lot easier if all the information you need is ready and accessible in one place."

WebCT is also being used by Johns Hopkins Technology Fellows in the

Center for Education Resources (JHED). The purpose of the program is to promote the use of information technology in learning and to further develop the information technology that is already being used.

Maintenance of the WebCT system involves the more technical issues of licensing and server maintenance, but the most important part, says Goh, is training the faculty in the use of WebCT. Since professors and TA's set up the individual tools available for their course on the WebCT system, Goh considers their training crucial. Although the usage of WebCT differs from class to class and from department to department, there is no doubt that now that WebCT is in use, it is going to benefit both graduate and undergraduate students across disciplines at Johns Hopkins.

What is the future for WebCT here at Hopkins? Goh says, "I would like to see WebCT expanded. We're going to implement some upgrades this spring and work on training professors over intersession. We're also trying to integrate WebCT more with Student Information Services at the registrar and with JHED. Then, your JHED ID would be the same as your WebCT login, and you would have a personalized course roster accessible online."

WebCT is accessible online through their Website at <http://jhcouse.jhu.edu>.

FEATURES

Work abroad offers cheaper travel

Through Council Travel, students can obtain job permits and contacts to live overseas

BY MAANY PEYVAN
THE JOHNS HOPKINS NEWS-LETTER

Chances are you worked really hard to get yourself to this school. GPA's, SAT's, ACT's, AP tests, subject tests, internships, leadership, sports, recommendations, referrals, research, community service, Key clubs, glee clubs, interviews, tours, early decisions, common apps, deadlines, rejection letters from all the Ivy Leagues, one-way place ticket or car ride — these all faced you. And with all that work behind you, it might be time to concentrate on something more important: getting the hell out of here.

So pay a visit to the basement of Gilman Hall and learn what opportunities await you in the Council Travel office. Located just past the Hopkins bookstore, Council Travel is the school's conduit to various programs through which students can visit countries all around the world. By far, the study abroad program is the most popular, but what is the alternative for all those Hopkins students whose parents don't have enough money to fund revolutions in small countries?

Working abroad is your answer. For more than 50 years, Council Travel has been the leader in work abroad programs. Currently, students can find work in Australia, Canada, Costa Rica, France, Germany, Ireland and New Zealand.

The company also has a special program for a unique teaching experience in China and various volunteer projects in over 25 countries.

Every year, approximately 35,000 students worldwide take part in Council Exchanges' international work programs. Most countries reserve jobs for their own population, and highly skilled overseas professionals. For most students, it is difficult to obtain necessary permits and documents to work overseas, legally anyway.

Council Travel admits its services are not required to work abroad, but the company makes a very complicated venture an easy experience. A work permit must be obtained before departure to a country and is almost impossible to get without professional assistance. Council also provides vital assistance during a student's job search and settling period. Over 98 percent of work abroad program participants find a job, 86 percent within the first week.

Students must be over 18 years of age to participate and have attended at least one semester of college. Both United States citizens and permanent residents may participate in the programs, yet residents may only travel to France and Ireland. Neither work nor housing is guaranteed, but Council Travel provides assistance in find-



FILE PHOTO

The Council Travel office, located in the basement of Gilman next to the Hopkins bookstore, has two agents to answer all of your questions about work, volunteering and travel in a variety of countries.

ing both. Students can find work in sales, waitressing, catering and clerical work to list a few possibilities. Certain countries also have language requirements. Students must have taken intermediate level courses of French, Spanish and Germany for specific trips.

Costs vary from country to country. An entry fee of \$300 to \$400 is required for all programs. Living expenses vary drastically from country to country. Weekly rent in Costa Rica may be \$50, as opposed to as much as \$500 in Canada. Metro passes, food, entertainment, travel, insurance as well as other costs will be incurred. Visit <http://www.councilexchanges.org> for more information.

The international volunteer program is also a gem in Council Travel's crown. Designed to promote international cooperation and understanding, International Volunteer Projects offer unique opportunities for students to work on a short-term, team-oriented project overseas. Students immerse themselves in new communities and cultures as a part of an international team. Each program consists of a group of 10 to 20 volunteers from different countries, who spend two to four weeks working and living together.

Just how enriching are these programs? Jennifer Whalen, current manager of the Hopkins' Council Travel office says, "I did the work abroad program seven years ago and

it was a great opportunity, a great experience. Students have done it recently have enjoyed it very much. We've gotten lots of positive feedback."

The work abroad program provides a completely different experience from study abroad and travel programs. Work abroad teaches students how to operate as a resident of a country, rather than a student or tourist. Many participants of the program have used it as a

launching pad to an extended stay in a country. Wages help to offset the cost of the stay and allow students to experience a country independently.

Brochures and information may be found through the Gilman office, but the programs are run exclusively through Council Exchanges, a Council Travel subsidiary. Dialing 1-888-COUNCIL will put you in touch with a work abroad expert.

N-L Writers Wanted

So, you think you can write better articles than the ones you see on these pages, eh? Well, put your money where your mouth is. Sign up to write for the Features Section and then the bragging rights will all be yours. Contact the *News-Letter* at 410-516-6000 and ask for Mike or Lindsay or e-mail us as News.letter@jhu.edu. Write ATTN: Mike and Lindsay in the subject. Show us what you got and it'll be your writing on these here pages.

Fall break is prime time for a road trip

BY LINDSAY SAXE
THE JOHNS HOPKINS NEWS-LETTER

Fall break is up and coming, and if you're like the majority of people who call states to the west of Maryland home, you probably aren't jumping on an airplane because of the three-day weekend. I have to admit though, when I was a freshman, my first thought was to make the trek home for some good food and my former bed. That was until I realized that the single extra day off didn't warrant the time and money it would entail — yeah, and my parents also said no. With no car and little money, it is still possible to get off campus for the weekend. And, you don't have to wait until the school gives us another measly vacation (i.e. Thanksgiving) to do it. Sometimes the best road trips happen at the most unexpected times.

"It's all about cigarettes, coffee and good music," said sophomore Austin Evers.

It turns out that he's just about right. You might add some friends — it's nice to have some company and someone else to drive — and some money to that equation. Evers, who

This weekend, in fact, you can catch your very own Mental Notes a cappella group performing at the University of Pennsylvania.

claims to be an old hat at the skill of "road tripping" has, in fact, made quite a few extensive trips across the United States. He and his friends made the drive from Dallas to Baltimore in 23 hours and, later on, San Francisco to Baltimore in five days. The shortest trip he's made recently was from Baltimore to Duke University in five hours time. According to Evers, these trips were great simply because they weren't planned, and when the idea to drive down to North Carolina occurred to him in the middle of the night, he simply jumped in his car and hit the highway.

There are, however, some closer places you can hit, but there is no reason to put a limit on the destination; it only takes away from the excitement. Unless of course, time is an issue, which for people trying to stay in college, it can sometimes be. The closest cities to travel to on the east coast would probably be D.C., Philadelphia, Atlantic City and New York. There are also a ton of colleges to visit along this entire stretch of cities, so if you know a place where you can stay, by all means go for it. Travel to D.C. takes only about 45 minutes by car and about an hour by bus or train. Trains from Penn Station to D.C. only cost about six bucks one way on weekdays, but they get run up to \$20 on weekends. Taking a Greyhound bus

costs around ten dollars one way to D.C., but it is a little sketchier and takes a bit longer. However, Greyhound pretty much goes anywhere, as I learned last year and despite recent incidents, is known to be relatively safe. Greyhound offers a special called the Ameripass, that once purchased is good for any ticket to every destination that Greyhound serves.

My recommendation would be to find a friend who has a car and avoid the hassle of alternative transportation altogether. This way you can pick the music, and you won't get stuck sitting next to a wino or a creep for three hours. And you can make your trip as spontaneous and flexible as possible.

The two best options, I think, are Philadelphia and Atlantic City because they are not too far away, and are totally worth the three hour car ride. This weekend, in fact, you can catch your very own Mental Notes a cappella group performing at the University of Pennsylvania. Although I've never gambled in Atlantic City, my last trip there was one of the best times I've had at college thus far. And why not stop by Philadelphia on your way there and grab a cheesesteak for breakfast? Granted, Philadelphia is only by some definitions "on your way there," but if you have time and you're not in a hurry to get back, make the stop. New York City would be great as well, but finding a place to stay could be somewhat of a hassle. It would probably be better to plan on utilizing the old "park and ride" system of public transportation once you get outside the city. There are other destinations further south, such as the University of Virginia in Charlottesville, Va., that offer a college party experience like no other. Even if you or your friends don't know anyone there, you could probably still make it into a few parties and bars around campus.

For a much closer, college-oriented trip, drive about an hour to University of Maryland, College Park. There are always a plethora of parties and bars to attend. There is one bar/restaurant at College Park, called Sante Fe that is particularly worth the trip. Sante Fe is a Mexican restaurant that has the most amazing bar and outdoor patio where college students hang out. Believe me, there is nothing even remotely close to this in the immediate vicinity of Hopkins. However, once I make my millions, I plan on coming back and building one right next to P.J.'s.

So here's how I envision the perfect fall break weekend. Don't make any plans to go home or hit a frat party. Instead, get some friends and some good music together one night and declare your destination. Make sure your gas tank is full long before it gets dark outside, because you wouldn't want to have to stop and fill-up at 2 a.m. Buy a disposable camera and lots of car food (Mike and Ike's, M & M's and Mountain Dew) and you should be ready to take off at any time. Remember, any wild idea or crazy prank you think of along the way should not be thought about twice — and the risk of sounding lame, just do it. The memories that you make will last a lifetime.

So, just what did we get from the Master Plan?



We can now walk through the Breezewayagoon (above).

However, without the spectrograph, no one seems to be just sitting anymore (below, photo circa Sept. 1999).



FILE PHOTO

—A photo essay by Raphael Schweber-Koren.

The beach looks great. We're thrilled to be back on it.



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FEATURES

Closest places to enjoy food, sports

When it comes to greasy eats, it's not so much about quality as it is culinary creativity



Rootie Kazootie's, even though it's a walk from the central campus area, has some good eats to offer, too. Almost everyone gets the muchies while watching football, so why not pick the place with the best selection?

BY STEVEN ZAMPIERI
THE JOHNS HOPKINS NEWS-LETTER

Comparing the local pubs at first seemed like a rather nice assignment from the *News-Letter*. That is, of course, until I remembered that I'm under 21, and drinking under the age of 21 is illegal and immoral. Hear that, kids?

Anyhow, I went to three of the local bars: Charles Village Pub, PJ's and Rootie Kazootie's. Since I actually was required to recall and write about my experiences, I decided to go for the approach of an eater rather than that of the drinker.

My first stop was the Charles Village Pub. I found this establishment

to be dimly lit, but well-balanced between a bar and booths for a diner-style meal. If you've never had a meal at a diner, talk to somebody from New Jersey, because everyone in that fine state lives within a 10 minute drive from at least seven diners (it's part of the state law). When I asked the waiter what to order, he quickly replied, "Don't have the quesadillas." He then continued to tell me that everything else they cook is great. So for fear of him spitting in my food, I decided not to order the quesadillas and go with their southwestern pork sandwich. While I didn't necessarily feel like I was in the southwest, it was an excellent sandwich.

Next up was lunch at PJ's. From

my past experience, this bar tends to draw a more rowdy crowd than CVP. It is smaller, and more focused on the bar aspect than the restaurant component. This can be illustrated by the fact that our waiter was the cook. For this one, I decided to go out on a limb and try the pizza burger. It sounds like a fine innova-

tion, and if one can't go wrong with pizza or a burger, why not combine the two? Well, it wasn't the best choice that I've made in a while, but the burger was a worthy effort. What I do suggest, though, is to take out their pizza. It's closer, faster and quite possibly better than any other pizza place in the area.

Then it was Sunday at Rootie's. Mostly geared for a standing crowd that's ready to drink, there's also a secondary bar and room to dance, should one be in the mood. Also, there are enough televisions in this place to monitor most professional games of football, baseball, hockey, rugby and cricket at the same time.

They've got a pretty sweet deal going on here. You get an all-you-can-eat buffet for pretty much the whole day for \$7. My tip for this one: get the quesadillas, seriously. They were phenomenal. Everything else in the buffet was about par.

Rootie's, while being the largest of the three, is also the farthest away and would require at least somewhat of a determined walk or a brief ride to get there, whereas the other two are within a couple blocks from Wolman Hall. So what have we learned from this? Alcohol is bad, unless you're 21 or older. CVP's lighting is too low, unless you have an ugly date. PJ's pizza is good, unless it's on a burger. Finally, Rootie's is worth the hike, unless you walk the whole way there alone down a dark alley with a "mug me" sign on your back.



LIZ STEINBERG/NEWS-LETTER

CVP offers patrons a laid back atmosphere to enjoy food and sports.

LOCAL SPORTS BARS

Rootie Kazootie's
2701 N. Charles St.
410-889-9977

PJ's Pub
3333 N. Charles St.
410-243-8844

Charles Village Pub
3107 St. Paul St.
410-243-1611

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Students react to a possible draft, war

BY MIKE SPECTOR
THE JOHNS HOPKINS NEWS-LETTER

Your number's up.

That phrase was one which previous American generations feared during World War II and the Vietnam War. It meant that their draft number had been selected, and they were required by the government to enlist in the United States Military. Whether for or against American foreign policy, a conscription meant stop what you're doing and prepare to enlist in the armed forces.

In light of the recent terrorist attacks, many have raised the question of whether a draft might be implemented in the near future. While several experts claim the institution of a draft is unlikely, the concerns still remain.

Most students one talks to generally have a negative feeling towards the idea of a draft. Hopkins students are no exception. A few shared their feelings on the draft and what they thought might be the repercussions of the way America responds to the events of Sept. 11.

Junior Anne Barber has seen the Middle East from a perspective that many Americans have not. Barber's home is in Saudi Arabia. She lived in the area during Desert Storm, Scud missiles zooming by her home. Living routines were often altered due to the proximity of Barber's home to the events taking place in Iraq and Kuwait.

"We had designated safe areas," said Barber. "Sometimes my entire family would have to sleep in the bathroom."

Having been so close to war, Barber has reluctant feelings about the United States engaging in a full scale conflict.

"I think it would have to evolve to a world conflict to justify a war," said Barber.

And Barber, like so many, doesn't support the notion of a draft at this point.

"If it turned out to be a massive world war, I could see it being legitimate," said Barber. "But I would disagree with a draft right now. [Coming from Saudi Arabia], it all hits really close to home for me. I don't think it's right at this time to instigate anything."

Other students share Barber's opinion. Many believe in a conservative approach to the country's retaliation. While most believe America must do something, they don't believe it should constitute the drafting of citizens.

"I don't feel that going to war is the best thing to do right now, so I wouldn't support a draft," said senior Chung Lee.

Junior Angela Au agrees with Lee. She believes a war that might carry a draft is not the answer.

"For the time being, I don't think [a draft] is legitimate," said Au. "I don't think we should be involved in a war at this point. The way I was brought up was yes, you want to defend your country, but you want to avoid war and violence. The acts [of terrorism] were horrible, but starting more violence in retaliation won't solve the problem."

Like Barber, Lee says a conflict of mammoth proportions would be necessary for a draft to be acceptable.

"It needs to be a world war and we need to be a major player for a draft to be legitimate," said Lee.

Rather than involve itself in a war that might escalate enough to call for conscription, Lee believes that America needs to examine its relations with the Middle East in order to avoid future terrorism.

"Lots of people around the world think of shows like *Baywatch*, when they think of us. They see us as fat, the gluttons of the world," said Lee. "We have a very elitist opinion of ourselves. We need to examine why these countries hate us — it comes down to more than [fundamental] religious beliefs."

In addition to the political elements involved in a war and potentially a draft, there is a humanistic attribute as America strikes back. The idea of loved ones and friends being forced into action is not immediately popular in the minds of many. Some simply turn at the idea of their peers being called to fight.

"You don't want people you know to have to go," said junior Meredith Ward. "Everyone you see [on campus] would be eligible. That was actually the first thought that crossed my mind when I heard about the attacks on Sept. 11. You think about brothers and boyfriends having to go off and fight. I hope there isn't a draft — it would make me very unhappy."

For various reasons, many are wary about starting a war on terrorism. Even more strongly believe that truly extraordinary circumstances would be required to make a draft legitimate. But students can take comfort in the predictions by many that a draft is indeed unlikely. Ward does, saying times have changed, making a draft not as plausible.

"It seems highly unlikely because of the way war is fought today, especially with all the long distance, target oriented violence," said Ward.

As the initial NATO strikes take place in Afghanistan, Ward's assessment holds true. The next few months will define what constitutes the first war of the 21st century — the new war on terrorism.

Learning to make do with exorbitant gas costs

Two years ago, when gas prices in the Midwest spiked to two dollars a gallon, I shrugged. The cost of a ride on the subway was still \$1.50. When the network news magazine shows were running segments on the dangers that sport utility vehicles posed to drivers of compact cars, I changed the channel. I treated my lack of a car as a badge of honor, a brave decision to choose frugality over buying into the wasteful consumer culture. In high school, I

felt smarter than the motorized masses when I strode right up to the front doors instead of being ten minutes late for class because I couldn't find a place to park.

Even though it wasn't my choice and I would have driven a car if I had one, I used my car-free status as a political statement. I attempted to prove, even in Baltimore, that public transit was a viable way to get around town, perhaps more so if we increased funding to the levels of most other industrialized countries.

In May, I got a car.

It wasn't exactly a hot rod — my

up Interstate 83, down Interstate 83, around 395, 695, 795, 895 and just plain old 95. I sped down local streets



CHARLES DONEFER CHARLES IN CHARGE

from Reisterstown to Canton and enjoyed my first trip through a drive-thru at the Kentucky Fried Chicken on North Ave. Passing my road test on the fifth try finally paid off.

Things had changed.

The next week, I went down to Washington, DC. Out of gas, I pulled into an Amocco station on M Street, where I filled up on 87 octane for \$1.91 a gallon. "What a rip off," I thought. Maybe we should drill in the Arctic National Wildlife Refuge, after all. Damn the caribou, I don't want half of my paycheck going to fund my joy-riding.

And busses — "the chariots of the people," as Lisa Simpson calls them — they got in the way and stopped every third block, which is simply unacceptable if you're stuck behind one.

In the space of a week, I turned from an urbane, liberal, environment-

friendly mass transit advocate and rider to a quasi-suburban, congestion-causing, transit-avoiding road hog.

It was at that point that I had a crisis of confidence. Was my "good liberal" behavior just a way to justify my lack of wheels? I wondered what would happen if I got some real money and had it invested in the stock market. Would I write my Member of Congress to demand a cut in the capital gains tax, Social Security be damned? The thought of it made me shudder.

Since then, I have reached a happy medium. I have progressed from youthful idealism to selfishness to self-punishing liberalism in the course of a summer. When I drop \$12 at the pump, I suck it up and tell myself that if I were in Europe, I would be paying three or four times as much. When I get stuck behind a bus, I still fume, but I realize that without public transit, the other lanes would be just as slow. My thoughts on transportation issues have settled back into a happy medium.

Hypocrisy is such an easy out.

FEEDBACK FORMS

Wanna hear what other students are saying about our articles? Log on to <http://www.jhunewsletter.com> to read what they have to say and submit your own responses by clicking on the feedback icon of two talking apostrophes.

FEATURES

Racial profiling occurs at JHU

This past week, the American Civil Liberties Union mounted a billboard between exits 12 and 13 on the New Jersey Turnpike which reads, "Stopped and Searched by the New Jersey State Police? They admit to racial profiling. You might win money damages. Call the A.C.L.U. hot line: 1-877-6-PROFILE."

According to new state police records disclosed to the Associated Press this past July, half of the drivers stopped on the turnpike from Nov. 1, 1997 through April 30, 1998, were black or Hispanic. Racial profiling is undoubtedly a fundamental problem throughout the country, and New Jersey has been focused on because of its ghastly data. Take for instance a plaintiff in a 1997 case as cited in *The New York Times*: he is a black dentist who attests that he has been pulled over in his luxury car over 100 times, acquiesced to searches, and has received nil tickets. This makes me sick to my stomach.

Many are arguing that these state policepersons must go through more rigorous race-based enforcement training. Although I think that it's difficult to alter someone's mind who is more skeptical of a black person than a white person, we must hope and do whatever is in our power to eradicate this prejudiced-incited phenomenon, and it can start with some kind of training. (I hope that professional training teaches these policepersons more than "professional lessons.") The A.C.L.U. is taking some obligatory additional measures to make New Jerseyans aware of their rights (but I have a small problem with the language the billboard uses — the message seems more or less a luck-of-the-draw option than an assuring promise).

I don't own a car and neither does most of the Hopkins student population. But I've seen other forms of racial profiling manifest around campus: observing students assume that Charles Village citizens who aren't students may be potential criminals. It doesn't happen all of the time, but last year I witnessed what I saw to be a racially-based course of action. A McCoy security officer stopped a black man who entered the building with a group of students past the ac-

cess-card read door. Now keep in mind that people walk with others through similar security posts on campus every few minutes! The man was not a student and he did not look menacing; he arrived to visit his friend. I would have been pretty pissed off if I had been him and would have wondered if the same thing would have happened to a white man during a weekday afternoon.

What bothered me even more was what I saw when I attended a barbecue event on the Beach last spring. Sev-



SEAN PATTAP

PERFIDY TO JERSEY?

eral black men were meandering about and some students were ostensibly avoiding them. I even witnessed somebody speak to the chefs warning them that these innocent pedestrians might cause a problem.

Now I know Hopkins doesn't have a large black and Hispanic student population, while Baltimore does. Also, I readily admit that crimes do occur on and around campus occasionally. It's perfectly reasonable to avoid street hecklers or threatening beggars — regardless of race.

But I have difficult suppressing my anger towards unfounded instances of racial profiling around campus, few and far between as they might actually be. While we hope that our state's law officials are trustworthy enough to judge our civilians on a case-by-case basis, we see that sometimes our neighbors can't even do the same thing when they're walking down our streets.

Studying race teaches us so many things about ourselves and those

around us. We should fervently study race relations to see how we can learn from America's — furthermore the world's — past in, for example, the Rodney King beating or the Diallo murder. I think that no matter what we learn and discover in pondering race concerns, we should remain steadfast in first realizing that being connected to a certain race does not make us better than anyone else, should not make us suspicious of others, and should never cause us to unnecessarily single someone else out.

If anyone thinks that being a college student is a way to avoid "the real world," they're incredibly mistaken. Subtle events, such as the racial profiling occurrences that I witnessed, are more "real worldly" than working a full-time job or paying the bills precisely because they fashion how we think about others throughout our lives. How could we not see connections between the few racial profiling incidents I saw on campus and the incidents we hear about on the turnpike and on roads around the country?

I wish that every New Jersey State Trooper realized that stopping a black man for no reason is just like being stopped in Montana only for bearing New Jersey license plates — that is, that they realized that an unsuspicious (but, according to the perpetrators, "atypical") appearance is not a criterion by which we can judge people.

Americans can hope to eradicate all forms of racial profiling not just by accusing our law enforcers of being bigoted, nor by telling them that they must train differently. We perceive racial profiling through our own eyes, and must start with ourselves to individually assess the roots of this problem.

The A.C.L.U. effectively lets us know our rights, but we need to recognize, at any given point, that despite where we come from and whom we are, we should be treated as equals. We are fortunate enough to have been given and get reminded of such rights founded on the recognition of equality. But in order for everyone to eliminate racial profiling on the Jersey Turnpike, on Art Museum Dr. or in McCoy, we should realize that the foundations of recognizing equality did not only give us our rights; they should help us to defend them, no matter what the context.

HOT AT HOPKINS

Submit your hotties to our secret cupid by e-mailing anonymous submissions to hotathopkins@jhunewsletter.com.



SEXY SISTA MARY C

Full Name: Mary Catherine Pittaway
Sign: Leo
Year: Junior
Major: BME

Catie Pittaway, also known as Mary C. and sister Mary Catherine, offers a change of pace from our recent participants in Hot at Hopkins. Of course, she's just as hot as the former ladies, but this beautiful woman is unattached. Hailing from the beautiful D.C. suburb of Fairfax Station, Va., this lovely Kappa lady says she is, "a social butterfly trapped in an engineering mind."

Catie, however, claims to be too busy to change her "independent" status. She likes to have fun swimming, rowing and running. She also has a thing for playing Twister on the top of the Bloomberg building. Take it as you will boys, this girl's got a crazy and somewhat naughty sense of adventure. One time at band camp — actually, one time on a choir trip, Catie went bungi jumping. However, she's got academics and intelligence behind that pretty smile. Catie's a BME who does Pre-O, A Place To Talk (APTT) and the National Society of Collegiate Scholars (NSCS.)

In contrast to the Mary Catherine we know and love on Saturday Night Live, Catie does not get embarrassed or sweaty when things get awkward. It is easy to tell from her easy going attitude that she's relaxed most of the time. She's not fond of people who get

frustrated at the small stuff or who overanalyze details.

She likes guys who go out on limb. In fact, her best date was when her high school prom date flew to Virginia from North Dakota to take her to the dance. The advice she gives all of you hopeful guys, "take me out and have some fun — wine and dine, wine and dine."

And she's not ready to grow up quite yet, as you can see from her playful manner and laid-back good looks. In 10 years, she sees herself running around NYC with a lot to do and a fun, yet intriguing job. Given the choice right now, she would be a writer and a photographer instead of a student. Hey, Catie, *News-Letter* can make that dream come true.



COCKY TIMMY

Full Name: Tim Junio
Sing: Scorpio
Year: Freshman
Major: International Relations

Wow girls, take a look at this young stud. He's to die for. And if you need personality, Tim's got plenty to boot. When asked to describe his personality, Tim said, "I'm extremely confident and outgoing, with a tendency to be sarcastic or witty a lot of the time. I'm the type to randomly walk up to someone and start talking to them, especially if they're cute."

Gee, do you gals think you can handle all of that? Never before have I come across a personality quite this intriguing.

If you're looking for more deep insights into Tim, check out what else he has to say: "At the core, I'm a sweet

guy, prone to random presents and love letters. If I'm running late for a date, I stop and buy a stuffed animal to apologize. How can someone yell at you after you've given them a stuffed animal? It's a fail safe."

Hey girls, I know that I wouldn't be able to yell at this guy. But he's ultra-confident — this hunk actually nominated himself for Hot at Hopkins, because "it would have happened eventually anyways."

Well, if you're looking for confidence, that'll do the trick. Anyone who is willing to nominate themselves for Hot at Hopkins most definitely has to be secure with themselves. Or perhaps the opposite is true — you be the judge.

If you're looking for something to do on your first date with this strapping young lad, check out his hobbies. Tim's past times include "Southern mantin Kung Fu, driving really fast on highways, meeting and deciphering new people all the time, writing a little, trying not to cut myself shaving, reading Hemmingway and Saroyan, listening to Pink Floyd and of course, studying for hours on D level in the library."

Now that's a diversified hobbies list. If this stud muffin doesn't have something that appeals to you, then you are a loser. Just look at him. He's hot. Look at his hobbies. He's active. And you know what they say... A man who gets busy with his activities can get busy in bed. You all want it. Be aggressive and take it.

So you're probably wondering what turns this guy on, so you can win him over as quickly as possible. Tim's says, "Wit goes along, long way... humor in an improvisational sort of way, being extremely fast in conversation is key. Presentation is very important... futuristic, fashion-forward outfits." In other words, if you wear a massively shiny silver lamé catsuit and had a quick-silver tongue then you would be the woman for this hunk. But I'm sure there are other things you could do with that quick-silver tongue.

Simple recipies for students

The *News-Letter* Chef brings you instructions for foods that are fun, effortless and delicious when done.

EASY SPINACH LASAGNA

FROM
THE
RECIPE
BOOK OF

Jaqueline Jaquard

- 1 box of lasagna noodles
- 1 jar of portabella mushroom pasta sauce
- 1 container of ricotta cheese (low-fat works)
- 1 box of frozen spinach
- 2 T. crushed garlic
- 2 t. salt
- 2 t. white pepper
- 1 package of mozzarella cheese (low-fat works)
- 2 T. parmesan cheese
- 9 x 13 deep baking dish
- cooking spray

COOKING DIRECTIONS

Cook noodles according to directions on package. While noodles cook, combine ricotta cheese with thawed and drained spinach, garlic, salt and pepper. When noodles are done, spray baking dish with cooking spray, then spread a little pasta sauce on bottom. Then place a layer of noodles, topped with the ricotta mixture, some mozzarella cheese, and then a layer of pasta sauce. Repeat until you fill dish. Top with pasta sauce, then sprinkle remaining mozzarella cheese and parmesan cheese. Place in a 350 degree oven and then bake for 30 minutes. At very end, place under broiler for 30 seconds to get golden crust. Serves 6 people.

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FEATURES Q & A

Hey *News-Letter* readers, the Features section wants you questions. That's right, any questions you might have pertaining to our beloved university. E-mail your questions to News.letter@jhu.edu and write ATTN: Mike and Lindsay in the subject heading. We will print your questions and give you the answers, 'cause this is *News-Letter* and we have the answers to everything. So, stop wondering about that certain JHU something and send you questions in now!

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ARTS & ENTERTAINMENT

Tori Amos gets Strange(r)

The pianist and chanteuse embarks on adventures in male music



COURTESY OF ATLANTIC RECORDS

BY CAROLINE M. SAFFER
 THE JOHNS HOPKINS NEWS-LETTER

In the past, there have been certain foods which, upon first taste, I found positively unpalatable. But after forcing myself to try them more and more, the experience improved until I came to a point where I absolutely loved them, even craving them at times. The same can be said about the new Tori Amos album, *Strange Little Girls* (Atlantic). When, hearing the CD through for the first time, I wasn't overwhelmed by the usual, orgasmic delight that Amos's music tends to evoke from me: I was nearly ready to dismiss it as a failure. However, after taking a week's break from it and giving it another try, I predict that *Strange Little Girls* won't be leaving my CD changer anytime soon.

You may already be familiar with the premise of the album: Amos has taken 12 songs by male singers or male bands and remade them in her own style. Of course, this isn't the first time she has dabbled in remakes; among several, her rendition of Nirvana's "Smells Like Teen Spirit" off the *Cru-cify* EP is probably one of her better known. In *Strange Little Girls*, she moves through a variety of music genres, from rap to '80s New Wave to classic rock, assimilating them into her own piano and electronical style, on which she's been working more over the past several years. This was something that actually upset me at first. I happen to be a pretty big fan of a few of the artists whose songs Amos uses in the line-up—how can anyone do "Heart of Gold" better than Neil Young himself?

The more I examined each song, however, the more I had an increasing sense of subtle genius at work. These songs are no cheap covers by some local alternative rock band at

the local yuppie bar. I'm not willing to speculate too much on the psychological or spiritual implications of Amos having chosen specifically male songs for this album, but in remaking these songs, in recreating them from a woman's point of view, the lyrics take on entirely different meanings and really become new songs unto themselves. This type of role-play idea is reinforced by the CD insert, which features a variety of Cindy Shermanesque portraits of Amos as a variety of characters, matched up with each song in *Strange Little Girls*.

Amos's anguished, howling, razor-sharp electric version of "Heart of Gold" turns a gently melancholy pondering, for me, into a feminist-

Look beyond the surface of the songs: That same originality in which each song is framed becomes equally apparent.

edged rant on trying to find a good man in a society where men and women are often so confused and mentally demented when it comes to forming positive relationships.

As you muse over each song, the nuances of lyric and melody crafted by Amos become more apparent and more amazing. It is obvious that this was a very deliberately thought-out collection—not only is it a delight to see how she has made each song her own, it's also interesting to purposely compare them to the originals. Amos

performs Depeche Mode's "Enjoy the Silence" with only her voice and the piano, creating an emotional love song from the original dance-tempo, electronic version of the song. The Beatles' "Happiness is a Warm Gun" is drawn out over several minutes, becoming a pleading political statement with clips of anti-gun propaganda fading in and out of the background. Fans of Amos's classical solo piano-playing will be delighted with the tender versions of Tom Waits's "Time" and Joe Jackson's "Real Men."

One of the more innovative titles of the album is Amos's remake of Eminem's "'97 Bonnie & Clyde," a song about a father who's taking his young daughter along with him to dump the body of her mother, whom he has just murdered, into a lake. Instead of rapping, however (although that would be interesting), Amos speaks the words in a poor country accent, punctuated by raspy breaks in the speech, to the eerie sound of a repeated violin melody. This was the song that opened the Tori Amos concert this past Saturday night at the D.A.R. Constitution Hall in Washington, D.C.

The song played from loudspeakers before Amos had even come out on stage while colored lights played through the rips in a ragged curtain. I can honestly say it was one of the more disturbing experiences I have had in awhile, and the song still gives me chills when I hear it now. It intrigues me that Amos would choose such a song to include among her other covers, and it really exposes the horror of the lyrics, making me understand why Eminem has been criticized for the controversial material of his music so vehemently in the past.

The "so-so" response that *Strange Little Girls* has consistently garnered is understandable; one of the things that I, and I assume other Tori Amos fans, love about her is her talent for poetic, intelligent, stirring lyrics and gorgeous piano compositions. It's easy to feel a little cheated by an album consisting entirely of covers, something that would be unusual for any band but seems especially strange for such an individualist artist as Amos. In fact, if you're as yet unacquainted with Amos's music, I would recommend listening to some of her earlier albums (particularly *Little Earthquakes* and *Boys for Pele*) before you attempt this one.

However, once you look beyond the surface of the songs, that same originality in which each song is framed becomes equally apparent. If nothing else, look at *Strange Little Girls* as a segue into the next phase of Amos's career. It's a brave attempt for her as a musician and an artist.

Antioch resurrected at BMA

Art and artifacts from the Lost City travel to Baltimore City

BY ZAINAB CHEEMA
 THE JOHNS HOPKINS NEWS-LETTER

An-TI-oCH: The syllables of the name are angular, clear-cut and imperial. They maintain their shape against the flow of casual language, putting up a determined resistance to our war on enunciation. It shouldn't surprise us, then, that the city bearing this name should resurface through the obliterating dust of centuries; "The Lost City of Antioch" exhibit, currently housed in the Baltimore Museum of Art, organizes the fruit of countless excavations to recreate one of the most important cities of the Roman Empire.

The exhibition is small but well-planned. The first room is devoted to the Persian heritage of the city, which flavored its Roman cosmopolitanism to produce a unique urban culture. Items like a piece of a woolen tunic, dyed purple with a repeat design of birds, and a drinking vessel made of silver, carved in the shape of an antelope's head, give us clues to the knowledge and manufacturing techniques of cities which Rome absorbed and made its own. In the first room, there is also a floor mosaic featuring a design of rams' heads, indicating the rich cultural hybrid that results from merging a native culture with imperial Roman culture. Floor mosaics, after all, were a Roman decoration;

the ram was the sacred symbol of the Persian god of war.

In the same room are two exquisite pieces of jewelry. Although the placards list the materials and the approximate time they were made, I wanted to know more: whether the design had been influenced by Persian traditions of craftsmanship, or whether the genius was entirely Roman. One of the flaws of the exhibit is that it focuses more on architecture than on items of personal luxury. I wanted to see articles of fashion, accessories and more jewelry — personal symbols of taste; but I'm probably being unreasonable because such things hardly every survive intact through centuries. Gems, precious materials and specialized objects tend to be recycled by the next generation to make its own jewelry, its own items of luxury.

But I have another complaint with the exhibit; the second room, devoted to Antioch's public life, depicts it as replica of Rome's public life. The reliefs from theaters, stadiums, the descriptions of Antioch's Olympics and gladiator matches didn't interest me much. We're so familiar with Roman public life from movies such as *Ben-Hur* and *Gladiator* that it was almost cliché; it didn't give me new impressions or new insights into the unique character of Antioch.



COURTESY OF THE BALTIMORE MUSEUM OF ART
Dionysos. c. 325-330 A.D. By exchange with the Worcester Art Museum.

LBD Allstars rock the Recher

BY E. HULKA
 THE JOHNS HOPKINS NEWS-LETTER

The Long Beach Dub Allstars, formed from the ashes of mid-'90s radio favorites Sublime, kept a weed-scented, standing-room-only crowd on its feet for almost two hours during their recent show at Towson's Recher Theatre. Although the Recher is one of the best-sounding and generally nicest concert venues in the Baltimore/D.C. area, the Allstars' energetic mix of musical styles — from lazy reggae to raging punk rock — made me wonder how much better the show would have been in an open-air venue — like, say, our own Beach. (Y'know, that big patch of grass in front of the library.)

As evidenced on their new CD, *Wonders of the World* (DreamWorks), the quality that makes the Allstars ideal Beach music is the band's simultaneous blessing and curse: while their best moments demand space to jump around, much of their material works best as background music. The mellow but meandering dub-reggae grooves on *Wonders* are ideal for bobbing your head along with as you sip your drink and talk to your friends, but don't really hold up to repeated listening.

Sublime singer Brad Nowell's 1996 heroin overdose still haunts the Allstars, and not just because they wouldn't have formed without it. Roughly half of the band's live set was made up of vintage Sublime tracks (such as "Badfish" and "Right Back") and Subliminal covers (from the Grateful Dead's "Scarlet Begonias" to Bad Religion's "We're Only Gonna Die"), and while their reliance on "oldies" won over the mostly college-aged Recher crowd, it also spotlighted the relative weakness of the Allstars' newer songs.

Granted, *Wonders of the World* and 1999's *Right Back* have more to

do with groove-oriented reggae than the pop-savvy Sublime ever did — and there are few better ways to get a crowd on its feet and on your side than leading an audience sing-along of "Santeria" — but you'd think after two albums, Sublime survivors Bud Gaugh and Eric Wilson wouldn't feel the need to rely so heavily on their old band's material (let alone include an eerie Nowell sample on "Sunny Hours"). But considering that so many of the usual Recher headliners are cover bands, the Allstars' Sublime dependence seemed almost fitting. Frontman Opie Ortiz — formerly Sublime's tattoo artist — managed a convincing Brad Nowell imitation throughout the show, while sax player Tim Wu duplicated his solo on Sublime's '96 hit "Doin' Time." As long as you're going to hear a cover band, why not have the original musicians, right?

Fortunately for their live audience, if not for their commercial future, the eight Allstars only played a few of *Wonders'* 17 tracks at their Recher show. "Sunny Hours," the current single, sounds enough like Sublime's

Not to say that there wasn't anything of interest in the second room; there was a case displaying artifacts of magic and superstition that I found incredibly fascinating. Curse tablets and curse strips to put spells on neighbors, as well as censers for lighting incense to drive away evil spirits, revealed something about the ordinary people of Antioch.

The cornerstone of the exhibit is the room that recreates the patrician household of Antioch. The center of the room is dominated by magnificent floor mosaics that depict scenes from classical Greek myths. The tones of the mosaics are warm and rich, which fits the voluptuous nature of these scenes; we see scenes of dance and drink which probably parallel the kind of entertainment offered to guests. The use of Greek myth in these lavish floor decorations shows that the tastes and values of Antioch's aristocracy was the same as the taste and values of Rome's patricians; it also reemphasizes the impact of Greco-Roman culture on Rome's creative imagination.

The room also has luxurious glass objects found in patrician homes. The only word for the glass is "exquisite." Things like a thin glass bowl with a scalloped rim, made of transparent yellow-green glass, a small bottle shaped like a cluster of grapes, made of manganese colored glass, a taller with handle and coils made of robin's egg-blue glass, and another bowl made of pale-spring colored glass prove that Antioch represents an advanced material culture. Even more so than the mosaics, the glass pieces recreate for us the luxurious atmosphere in a patrician home.

The exhibit moves on to discuss the spread of Christianity in Antioch, as well as the process of excavation. The strongest part of the exhibit, however, is where it focuses on the city's culture and on the homes and lifestyles of its citizens. The finale is well-organized; the rooms open out into a lighted, airy courtyard, where the museum's permanent collection of mosaics is displayed on the walls. I wished that the courtyard had an exit, though, so that I didn't have to walk back through the exhibit to leave (it gave me the weird sensation that someone had pressed the rewind button on this experience). I also wished that there was a brochure I could take home as a memento. But on the whole, the exhibit is excellent. Anyone who doesn't go to visit is depriving him or herself of a wonderful experience.

Princess and Warrior no fairy tale

BY JASON SHAHINFAR
 THE JOHNS HOPKINS NEWS-LETTER

The Princess and the Warrior (*Der Krieger und die Kaiserin*) is a disturbing, slow-moving, character-driven story that relies heavily on mood. The audience can just sit back and be sucked in by two characters having an extended glance, or be mesmerized by watching a boy eat a light bulb, blood pouring out his mouth.

This story starts off on two paths which eventually cross and become one main story line. The first part is about Sissi (Franka Potente), an insane asylum nurse whose life is pretty stagnant. Her mother was a nurse at this asylum and Sissi was born there, staying after her mother's death. Like all of the other nurses, she lives in the building and only goes out so her patients can get fresh air. Though she is very young, it doesn't look like much else is going for her.

The second story is about an ex-soldier, Bodo (Benno Fürmann), who lives with his brother. Bodo is stuck between a traumatic past and a criminal future. His wife died in an explosion at a gas station, yet he cannot forget the past. His brother thinks the only way to deal with this is for the two of them to leave home. So, they decide that they need to rob a bank and move to Australia.

At one point Bodo causes an 18-

wheeler to hit Sissi in the streets only to give her life-saving first-aid in a very realistic and graphic scene. After she gets out of the hospital, Sissi makes it her mission to find her hero. She thinks he just may be the man of her dreams. Yet when they meet again, all her affection is rejected by the cold and confused Bodo.

Director Tom Tykwer is most famous for his high-velocity film *Run Lola Run*. In that film, he explores themes of time and coincidence and the importance of every moment in every day. In *The Princess and the Warrior*, he goes through similar ideas. Throughout the movie, characters ask whether something was coincidence or if it happened for a reason. Sissi feels that she met Bodo for a reason, but he feels it was just an accident.

Sure, it's interesting to ask these questions, but Tykwer has explored these themes many times before, most successfully in *Run Lola Run*. In this film he doesn't really answer the questions that the characters ask and *The Princess and the Warrior* seems more arbitrary than his other films. But the film definitely does not come off as pretentious. This film is much more dramatic and serious than *Run Lola Run*, yet Tykwer manages to direct it on the same level, instead of going over the audiences' heads with life-altering philosophy.

Some may feel that this style of

filmmaking becomes too excessive after a while. With coincidence after coincidence, the story can come off as ridiculous. I felt that it only became this way towards the end of the movie. The film is 130 minutes long; it probably could have been 115. There are a few little tricks at the end that seem corny, only because they are extended so long. For example, the same gas station where Bodo's wife was killed is the one they visit at the end of the film. Ooooooh, he's fighting his personal demons. It's just too much for us to believe they would happen to come upon the same gas station. Maybe there needed to be more editing at the end, but all in all, this film has a very interesting script with deep, dark characters. Tykwer put his usual flashy directing style on the back burner for a much more mature take on his same themes.

Just remember, this is not *Short Cuts* or *Magnolia*. Tykwer is not trying to create these connecting situations. But, by the end of the movie, it merely feels like the director is controlling the actions more than the characters.

The Princess and the Warrior (in German with subtitles) is currently playing at The Charles Theatre, located 1711 N. Charles St. For more information and showtimes, call (410) 727-FILM or check out <http://www.thecharles.com>.



COURTESY OF [HTTP://WWW.LONGBEACHDUBALLSTARS.NET](http://www.longbeachduballstars.net)
The music of the Allstars borrows too much from mother band Sublime.

ARTS & ENTERTAINMENT

A “colorful” look at MTV, VH1 and Staind ballads

Bit (n): 1. the common as sociative description of someone based on their most dominant character istic; 2. the practiced rou tine that is continually beta-tested until it can be conveyed without ar gu ment a tive flow.

• MTV has molded its own coded language of images by pushing videos with that “glossy” feel and providing self-promoting, bright pink “Spanking New” and green “Buzzworthy” tags between songs (remember when those actually used to mean something and weren’t simply repetitive marketing tools?). In doing so, MTV has captured the time-less advertising scheme of associat ing colors with products. In the style of Gap and Old Navy, MTV presents products by using bright, high-gloss colors. But in MTV’s business, its products are artists. Every video con tains a color scheme, every artist gets a look. Often the colors are so over bearingly loud that I feel as if they’ve somehow altered the contrast on my television set. Fabulous’s “Can’t Deny It” comes packaged in three colors: red, white and blue. Destiny’s Child used those same colors in “Say My Name” but decided to add peach as well. And although Linkin Park’s “Crawling” only uses the color blue, Bad Ronald’s “Let’s Begin (Shoot the Shit)” and D12’s “Purple Pills” are filled with all the col ors of the rainbow.

• Recently a wrench was thrown into the unconscious filtering process that I use in understanding female teen pop singers. It usually sends messages to my brain like “This one’s got no bridge in

I the only one who thinks that Michelle Branch looks like that Nancy girl on campus?

• In between the “Behind the Music” marathons, VH1 still plays vid eos. The selection is limited the su per-popular songs that attract a broad range of listeners. But by the time those songs have made it to VH1, most of us have become so sick of them that they’re unwatchable. Un like MTV, this is our parent’s rock

BRIAN DAVIS BIT THEORY

and roll, but none of our parents ac tually watch it. Since it’s under the same flagship as the other music sta tions, it doesn’t have the need to com pete for the MTV audience, leaving no reason why VH1 couldn’t be remarketed more accurately towards an untapped, but obtainable market of music fans — early Gen-Xers. No, not us. Our ’80s nostalgia conjures up memories of Max Headroom and *Thundercats*, but we weren’t part of the generation that hummed “Take On Me” while they were getting ready for the prom. Most of us can scarcely remember a few videos from 1986, let alone any of the videos that appeared shortly after MTV’s Moonman launch on Aug. 1, 1981. But there’s a pre-Poison first-generation MTV au di ence that can. VH1 draws a larger 80s cult following with every docu mentary series they produce; why not offer the actual music videos of the time as well? Because there’s diffi culty in presenting old videos to a population perceptually damaged by MTV gloss. I don’t even know if I could sit through the footlights and fog machines of a Quiet Riot video. But would it be possible for VH1 to reproduce some kind of new “video” for a song independent of artist release? There’s little hope to get Guns n’ Roses back together to remake “Paradise City,” but is it possible for VH1 to simply display new images overtop of the song? These new pictures would have to fall under a single format to distinguish the channel in the subconscious of a channel flipper. To justify taking cre ative control away from the artist, it would have to be defined as a sepa rate medium of music presentation. Everyone seems to be such a big fan of both animated and claymation vid eos nowadays. What if we made that format exclusive to VH1? Or maybe, more accurately, we could create a format conducive to the viewing in terest of early Gen-Xers — the graphic stylings of an eight-bit computer display or the random flashes of MTV-gloss colors in screensaver mode.

• Does anybody remember what Staind used to sound like before they became a ballad band? Aaron Lewis is now the mouthpiece for a generation of disenfranchised youth, but faces the prospect of compromising his

own band’s genre classification. It’s standard to have one slow song on an album, but when an entire image is marketed around the consistent emo tional tone of an album, the “rock” label disappears. For the run of this album, Staind certainly deserves to be pigeonholed into the “ballad band” genre. Not only do their last three singles all sound the same, but each video has contained the same brown color hue. Is there any way for them to evolve out of it? It’s very simple, if you follow the story. One day, Aaron Lewis learned about “Denial” from Sevendust while listening for his own band’s song, “Mudshovel,” on the radio. When the DJ finally played “Mudshovel,” Lewis giggled a bit to himself in a notion of grandeur when he heard himself proclaiming: “You can’t feel my anger, you can’t feel my pain.” But that wasn’t enough for ol’ Aaron. He decided that there was a way he could get bigger, a way his message could reach a larger audi ence — he could “bargain” with Fred Durst to sing a duet with him so that he could get some exposure. But in doing so, he realized the evils in pop stardom and became very sad. For the duet he chose “Outside,” the first sad song off a new sad album.

Lewis, though, never content to sit on his heels, decided that there was marketability in his new “depressed” image. Now, if Lewis can get this right, Staind’s next album should wake the kids out of their depression with songs about redemption and salvation. Only then will Aaron Lewis have taken his followers to the final stage of the grief process — acceptance — and ended this horrible satire of human emotions.

Their new video for “Fade” fore shadows the oncoming change, but begs the question: “Is it too early for Staind to be on top of buildings?” You do not only have to be huge enough to pull off that type of video, but the song also has to match the grandness. Where Fred Durst failed in “Rollin’,” U2 succeeded in “Where the Streets Have No Name.” Aaron, let’s save the clocktower video until you’ve completed this journey of grieving you’re going through.

• Why would any band whose video makes it into MTV’s heavy rotation feel the need to have a commercial for the album as well? A band’s video is already the marketing tool. Its the exposure and the commercial packed into one. If a band’s bit is believable and the hook’s catchy, an audience will buy into the song from the start. There’s no need to insert an additional reminder of the artist into the commercial breaks from MTV’s overkill-promoting playlist. What audience are you hoping to reach? Those four people who didn’t channel flip past your video in the last half hour? Bands such as Gorillaz, P.O.D. and Drowning Pool can be considered the most over-commercialized bands of the last year. Not because they were promoted through an infinite number of media outlets, but because they had actual commercials for the band that showed the video of the band (which already originally functioned as a com mercial for the band).

Cold Assassins misses its mark

BY JASON SHAHINFAR
THE JOHNS HOPKINS NEWS-LETTER

Our Lady of the Assassins is one of those movies that has great inten tions and much to say, but just can’t cut it as a whole. In the end, the audi ence is left wondering if the director just decided to give up on his own movie.

This film is about a gay writer, Fernando (Germán Jaramillo), who comes back to his home city of Medellin, Colombia after thirty years. The city has been taken over by drug dealers and motorcycle gangs. As sassinations happen everyday and no one cares. Each time a new cocaine shipment makes it across American borders there is a fireworks celebra tion. Obviously, it is not the greatest of times.

Upon Fernando’s return, a friend of his introduces him to a young gang banger named Alexis (Anderson Ballesteos), who subsequently be comes Fernando’s lover. The two of them float through the city convers ing about life and religion while Alexis shoots other gang members and ordinary citizens at the drop of a hat.

If the summary doesn’t grab your attention, it’s probably because the movie itself is boring. How could a film that involves so much killing be boring? Well, there is absolutely no emotional involvement in these as sassinations. They happen so quickly and no one seems to be bothered by them. The banality of the killings could be one of the points of the movie, but it just doesn’t work in this background.

Director Barbet Schroeder started his film career working with the greats of the French New Wave era and this film is trying to reflect that style of filmmaking (cinéma vérité). It is shot on very high resolution video (which still doesn’t look as good as film), but just doesn’t give you a “real” feel about the people and places you’re seeing.

Most of the film feels like a surreal dream. It is to Medellin what *Midnight Cowboy* is to New York. While the city is a big character in the film, each movie is more about the insta bility of the city and how it verges on anarchy, not the characters trying to regain their humanity.

The old, traditional ways versus the modern lifestyle seems to be a big theme of the film. Underneath this idea is religion. The old faith of the church and the cross versus the new faith of the streets and the gun — the two main characters represent the

two sides of this theme. Fernando is continuously questioning his own faith and the existence of God. But we never see or hear anything about his past and therefore don’t really under stand where he’s coming from. Does he think God is nonexistent because of the way Colombia is today, or was it something that happened to him in the past? This necessary background story is never given for any of the characters.

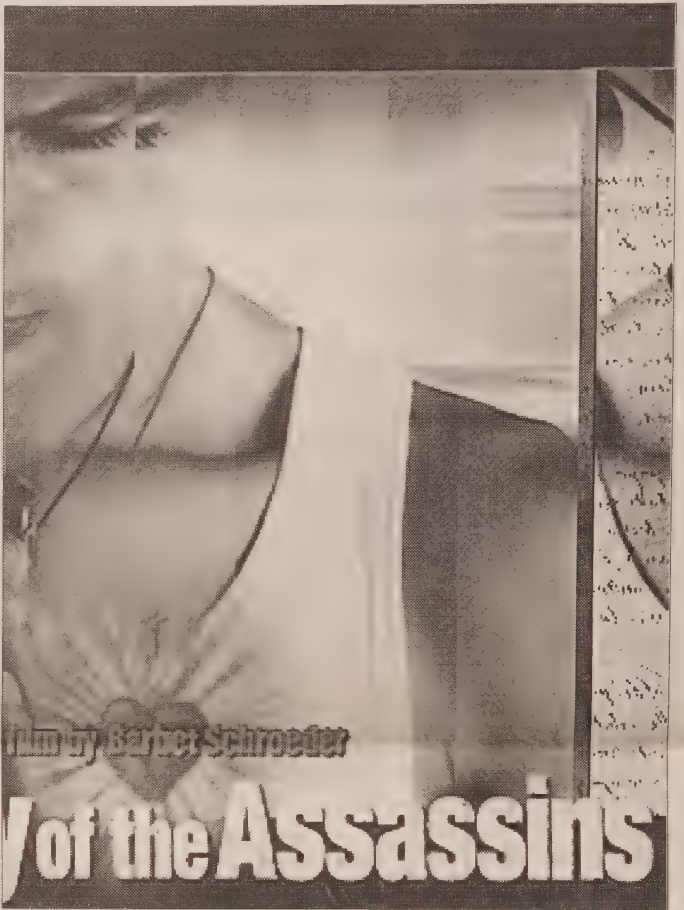
Personally, I feel the film should have followed the new order rather than Fernando’s view. I would much rather see a story about the Colombian kids who have a life expectancy of 16, the kids who live by the gun and bless their bullets for good luck. The state that Colombia is in today revolves around their story, yet the film uses that story as a device to put forth the same themes.

Director Schroeder has been hit or miss since the beginning of his career. One of his better films is *Barfly* (written by Charles Bukowski). In 1990, Schroeder received an Oscar nomination for his best film, *Reversal*

of *Fortune* (for which Jeremy Irons received an Oscar). But between these greats he has helmed such Hollywood trash as *Desperate Measures* (with Michael Keaton) and *Single White Female*.

Obviously more comfortable with darker story lines, Schroeder seems to be dependent on a good writer. Though filmmaking is a collabora tive effort, a good director should be able to compose his or her own art. Most directors (outside of Holly wood) try to serve as a catalyst for some type of feeling in an audience member. *Our Lady of the Assassins* leaves you feeling cold.

While the ideas of religion are in teresting to hear and the film obvi ously has much to say about Colom bia today, it ultimately fails. The characters are flat; they are vessels for the writer’s socio-political views. Col ombia could very well be the next El Salvador, but this film didn’t make a strong argument. The audience only gets a dose of unrealistic violence and oddly coincidental plot points.



COURTESY OF HTTP://WWW.AMAZON.COM
Director Barbet Schroeder’s *Our Lady of the Assassins* is currently play ing at The Charles.

Sassafras gallery looks for a niche in the nearby Waverly community

Picasso-influenced Curt Iglhaut shows his work in “Reflections”

BY CAROLINE M. SAFFER
THE JOHNS HOPKINS NEWS-LETTER

At first glance, Sassafras gallery appears to be no more than another weathered storefront on the edge of the Waverly community. Across the street from the bustle of the farmers’ market, however, the early Saturday sun glints off the display windows, drawing the eye to the array of color within. Sitting slightly off the beaten path, in the zone between the resi dential and commercial areas of the community, Sassafras has attempted to do its own thing since its opening last October.

The gallery’s current show, “Re flection,” a collection of multimedia works by Curt Iglhaut, focuses upon the role of light in visual art and the many effects that can it can produce. Iglhaut’s style itself reflects the ef forts of earlier artists who worked with light, such as the Impressionists, yet grounds itself in the artist’s own intentions. For the artist, the exploration of light has been an on going interest over eight years, one of aesthetic and spiritual impor tance.

In works such as *Head Study*, Iglhaut uses a few gestural lines etched into a lacquered piece of stainless steel to create a face. The features come alive through the reflective surface and the varied texture of the facial lines. The outline of the face and lip are composed of thin, smooth lines, while a rougher, ridged line forms the nose; the discrepancies are appropri ate not only because they create varia tions in the face that might naturally exist. In *Cigarette*, the artist also dem onstrates how the light that falls on a face is affected by the person’s ex pression or can even help to create an expression. *Cigarette* portrays a tough, gangster-type figure with nose and ear piercings and a cigarette pro truding from his thick mouth; the rhinestones glued on for eyes come alive with a demonic, disconcerting intensity.

Another portrait, *Composure*, is painted on a picture plane built up in an alterly cubist style with small blocks of wood pieced together at varying levels. Again, Iglhaut uses rhinestones for the eyes; but here, the jewels, along with the bright spectrum of colors that create the figure, give the person a sense of experiencing some sort of revelation or ecstatic state. The cubism aspect of the work references Picasso, one of Iglhaut’s self-pro fessed influences, who, like Iglhaut, experimented with new ways of seeing. One of the things that seems to make Iglhaut’s work so accessible is the way he appropriates the styles of recognizable artists and translates into more folk-art creations of his own.

One of the more striking aspects of “Reflection” is a series of works dealing with hands, all made with lacquer on fiberboard. Each piece is lay ered with an imprint of the artist’s hand, one or more blocks of solid color and perhaps some type of pat terning, all of which become more or

less apparent as light hits the work at differently viewed angles. For ex ample, *Hand Series #5* has a hand print with broad rectangles of orange and yellow shades layered around it, the imprints of nails scattered across the entire plane. Beyond the interest of their geometric repetition, the nails might reference fingernails; or, tak ing it to a more spiritual level, the nails driven into the hand at the time of crucifixion.

Iglhaut’s fascination with hands, as he explains, extends not only from the key role of hands in creation, but also looks back to the very origins of art, in which cave artists would paint around their hands to leave their shapes, like “signatures,” upon the cave walls. Iglhaut calls the model ing of light the “true chiaroscuro,” manipulating the way light acts on a surface through his use of differ ently textured materials, three-di mensionality, and artistic tech nique.

Furthermore, the artist notes, he relies upon the inevitable element of change and instability of form inherent in light (for example, the way that light within a room changes as the sun rises and sets over the course of the day), principles that also guide Iglhaut’s own Buddhist philosophy. Although Iglhaut is not unique in his exploration of light in creative ex pression, he brings to it a spiritual dimension that is often missing from much of modern art’s more commer cialized productions.

Whether or not Sassafras be comes the venue for art made for art’s sake or remains just another storefront gallery is yet to be seen, but either way, it’s off to a solid start.

Sassafras Gallery is open Saturdays 7 a.m. to 1 p.m. or by appointment. It is located at 3200 Barclay St., Balti more, MD 21219 (410) 366-6467. “Reflection” runs through Oct. 20.

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CARTOONS, ETC.

your Horoscope



ARIES: (MARCH 21-APRIL 19)
These past few weeks have been difficult, but you're almost out of the woods. I wouldn't get too excited. Wait until you see the savannah



TAURUS: (APRIL 20-MAY 20)
Days and days will go by before you see the light at the end of the tunnel. Then you'll realize it's someone coming to tell you there's no way out.



GEMINI: (MAY 21-JUNE 20)
It would appear that this week will be full of humorous hijinx for you and your friends. No, wait... that's a TV show. Your week'll suck.



CANCER: (JUNE 21-JULY 22)
Seems like everyone's more or less just out to get you? That's not the case. They don't care enough to be after you.



LEO: (JULY 23-AUGUST 22)
Anything would make this week better. Anything, that is, but spending the night in Wyman Park pretending not to solicit sex.



VIRGO: (AUGUST 23-SEPTEMBER 22)
Passes will be made available to those of you who qualify. Not that any of you could possibly hope to do so. Just letting you know.



LIBRA: (SEPTEMBER 23 - OCTOBER 22)
For 22 years, you've tried to make ends meet. Now it seems that you have more string than you know what to do with. Your hard luck, we'd say.



SCORPIO: (OCTOBER 23 - NOVEMBER 21)
Responsible is a word without much resonance these days, or so it seems. So go with the times, and abandon it yourself. You could do worse.



SAGITTARIUS: (NOVEMBER 22 - DEC. 21)
Journalism is neither a profession nor a trade, as Hunter S. Thompson once said. If you wrote for the *News-Letter*, you'd know the rest.



CAPRICORN: (DEC. 23 - JANUARY 19)
In a pinch, don't be afraid to improvise. In a tight spot, just panic and run around screaming like you can't cope at all. That will help.



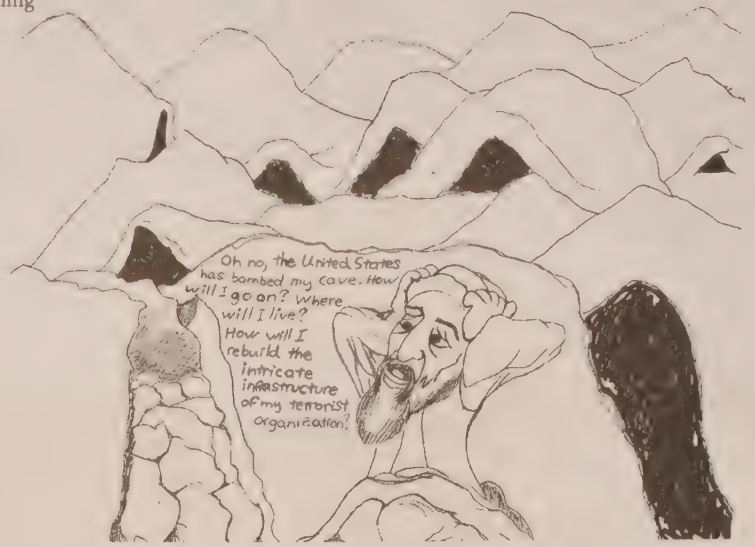
AQUARIUS: (JANUARY 20 - FEBRUARY 18)
A prediction for the seek to come: You will have prosperity, health, and success in every endeavor you undertake. Yep, things are that damn good.



PISCES: (FEBRUARY 19 - MARCH 20)
Newspaper work is a terrifying prospect, we know, but don't worry... you're up to the challenge. At least, we think that you might be. Maybe not.

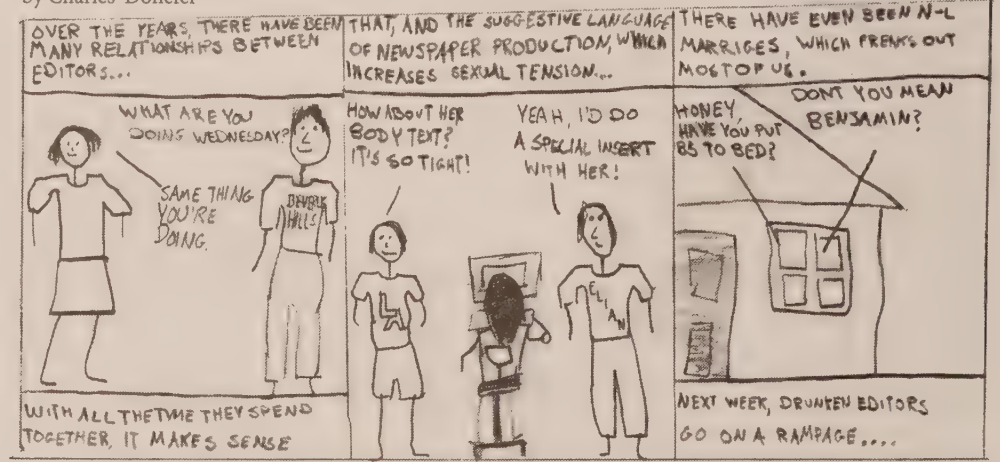
PC

by Jeff Freiling



BEHIND THE INK

by Charles Donefer



THE HOP

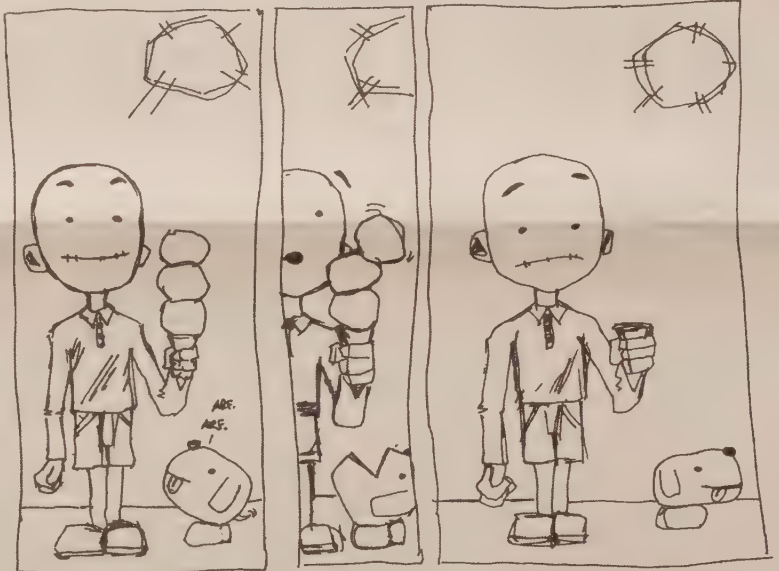
by Mahnu Davar

THE MASTER PLAN GAME



RELATIVITY

by Eric Ha



JANIZARY 7

by Eric Ha



Thursday, October 11

ON CAMPUS

12:00 p.m. – 1:00 p.m. **Dynamics and Mechanics in Metamorphic Fluid Flow**, presented by Gregory Dipple, University of British Columbia. This lecture will be held in Olin Hall, room 305.

3:00 p.m. – 4:00 p.m. **The Emerging Frontiers**, sponsored by Mechanical Engineering. This lecture, presented by Dennis M. Bushnell, Chief Scientist at the NASA Langley Research Center, will take place in Maryland Hall, room 110.

4:00 p.m. – 5:00 p.m. **Blood Talks: Eugenic Modernity and the Creation of New Japanese**, sponsored by the Institute for Global Studies in Culture, Power and History. This lecture will be held in Macaulay Hall, room 400.

4:00 p.m. – 6:00 p.m. **Improving Employment Outcomes Under TANF** will be presented by Julie Strawn of the Center for Law and Social Policy in the Offit Building of the Mattin Arts Center, room162.

4:00 p.m. – 5:00 p.m. **NMR Studies of Retroviral Genome Packaging** will be presented by Michael Summers in Mudd Hall, room 100.

7:00 p.m. **Introduction to Video Production** at the Digital Media Center in the Mattin Center. Learn about digital video cameras in a hands-on workshop.

8:00 p.m. – 10:30 p.m. **A People’s History of American Politics** will be presented by Howard Zinn in Shriver Hall as part of the 2001 MSE Symposium.

9:30 p.m. **Proud to Be** at the Mattin Center Courtyard. On Campus Party.

OFF CAMPUS

11:00 a.m. – 4:00 p.m. **19th Annual Chocolate Festival** at Lexington Market. Envision every type of chocolate imaginable, in one place, at one time. It’s a chocoholic’s dream. Live music, cooking demonstrations, chocolate eating contests, fun for kids! For more information, call 410-685-6169.

1:00 p.m. **Gallery Talks** at the Baltimore Museum of Art. For more information, call 410-396-7100.

Maryland Historical Society Antiques Show Gala at The Maryland Historical Society. Gala Preview Party to celebrate one of the finest antiques shows in the region. Featuring 30+ antiques dealers from across the country. Tickets are \$100/ person. For more information, call 410-685-3750.

Tony Bennett, Super Pops Series at the Joseph Meyerhoff Symphony Hall. Don’t miss this opportunity to see the legendary Tony Bennett perform both the chart-toppers and timeless classics that have made him an audience favorite for over five decades. For more information, call 410-783-8100.

Friday, October 12

ON CAMPUS

10:00 a.m. – 11:00 a.m. **Lab Safety Instruction** by Perry Cooper will be held in Jenkins Hall, room 109.

2:00 p.m. – 4:00 p.m. **Smaller, Faster, Cheaper: From Transistors to Artificial Microstructures** will be presented by Christopher Lobb in Maryland Hall, room 218.

4:00 p.m. – 5:00 p.m. **Narcotics in Modern China** will be presented by Frank Dikotter in Gilman Hall, room 315.

4:00 p.m. – 5:00 p.m. **Prelaw: University of Chicago Law School** will be presented by Matt Scherneck in Gilman Hall, room 12.

5:00 p.m. – 8:00 p.m. **125th Anniversary Time Capsule Ceremony** will be held on the steps of Gilman Hall.

5:00 p.m. – 8:00 p.m. **The Collectors Series**, sponsored by the Evergreen House, will take place in the Evergreen House Exhibition Gallery of 4545 North Charles Street.

OFF CAMPUS

11:00 a.m. **Lecture and Luncheon: “20th Century French Jewelry”** at the Maryland Historical Society. With speaker, Ralph Esmerian at the Garrett-Jacobs Mansion. Tickets are \$50.00/person and include luncheon, lecture, show admission, show guide and dessert at the MHS. For more information, call 410-685-3750, x321.

12:00 p.m. **Ship-as-a-Machine-Tour** at the USS Constellation. Become part of the ship’s crew and learn how the last all-sail vessel built by the US Navy was maneuvered through the world’s oceans. For more information, call 410-539-1797.

6:30 p.m. **Amistad Event** at Coppin State College. Lecture by Dr. Roger Davison, “The Baltimore Clipper and Maryland’s Role in the Slave Trade.” For more information, call 410-383-5400.

8:00 p.m. **Classical Guitar** at the Baltimore Museum of Art. Duet Sergio and Odair Assad, presented by the Baltimore Classical Guitar Society, Inc. For more information, call 410-247-5320.

8:00 p.m. **IFMA Freestyle Motocross** at the Baltimore Arena. Get your motor running with Freestyle Motocross. For more information, call 410-347-2010.

Carmen, sponsored by The Municipal Opera Company of Baltimore, will be performed at Browne Memorial Woodbrook Presbyterian Church. *Carmen* is one of the most widely popular of all operas! An Opera in four acts by Georges Bizet with libretto by Henri Meilhac and Ludovic Halevy based on the novel by Merimee. For more information, call 410-329-6874.

Saturday, October 13

ON CAMPUS

1:00 p.m. **Women’s Soccer** vs. Bryn Mawr. Eat your heart out MIA Hamm...

OFF CAMPUS

10:00 a.m. – 12:00 p.m. **Frederick Douglass Walking Tour** in Fell’s Point. Travel along the historic waterfront of Fell’s Point and see what many enslaved Africans, free blacks, runaways and even Frederick Douglass called home. For more information, call 410-783-5469.

10:00 a.m. – 5:00 p.m. **Run Silent** at the US Submarine Torsk at the Inner Harbor. Explore the Torpedo Room, Maneuvering Room and other compartments and learn firsthand about life onboard a submarine. For more information, call 410-396-3453.

11:00 a.m. **Second Saturdays** at the Babe Ruth Museum. Featuring “Treasures in the Attic and How to Preserve Them.” For more information, call 410-727-1539.

11:00 a.m. **Mother Goose on the Loose** at Port Discovery. Nursery rhymes come alive, ages to 2 years. For more information, call 410-727-8120 or visit <http://www.portdiscovery.com>.

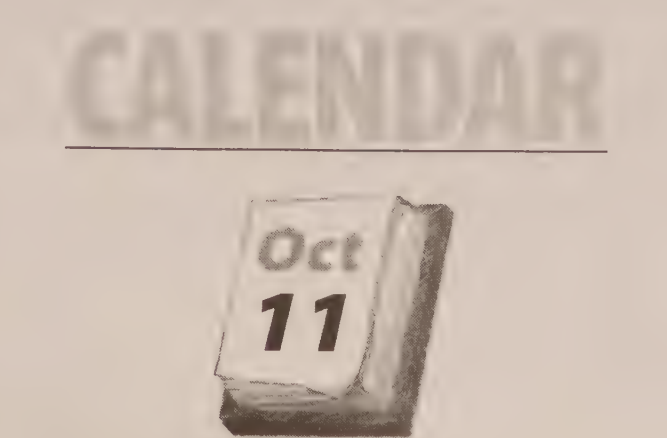
12:00 p.m. – 5:00 p.m. **“Straw Show”** at the Maryland Science Center. Have your memorabilia and collectibles at the “Straw Show.” \$5.00 admission. For more information, call 410-728-3837.

12:30 p.m. – 1:30 p.m. **Eating Adaptions** at The Baltimore Zoo. A children’s program geared towards 7-8 year olds. For more information, call 410-366-LION.

1:00 p.m. **Happy Birthday, Signor Giacometti!** Shape a figure of wire and clay and eat birthday cake, ages 4-8. For more information, call 410-396-6320.

1:00 p.m. and 3:00 p.m. **Powder Monkey Tour** at the USS Constellation. Undergo basic training and try on uniforms, perform a gun drill and learn what the cook has in store in the gallery. For more information, call 410-539-1797 or visit <http://www.constellation.org>.

1:00 p.m. and 3:00 p.m. **Ship’s Company Shantymen** at the USS Constellation. Ship’s Company offers a musical treat of mid-19th century shantysongs and instrumentals. For more information, call 410-530-1797 or visit <http://www.constellation.org>.



OCTOBER 11 TO 17

www.constellation.org.

1:30 p.m. - 4:00 p.m. **Workshop for young audiences.** “Dancing Pens!” is presented for young people ages 6-13. Using a variety of material, Elinor Aishah Holland will guide participants in transforming their favorite saying, their name or a script into a beautiful work of art. This workshop is on a first-come, first-serve basis. No one will be admitted after 3:30 p.m. For more information, call 202-357-2700.

2:00 p.m. – 3:00 p.m. **Second Saturday Series** at the USS Constellation. Marine Archaeologist Donald G. Shomette provides an in-depth look into the little-known graveyard of over 600 shipwrecks off America’s mid-Atlantic coast. For more information, call 410-530-1797 or visit <http://www.constellation.org>.

2:00 p.m. **The Nearest Thing to the Perfect Locomotive** at the B&O Railroad Museum. This discussion will explain how the GP-7’s unique function was a result of its physical design, and how it changed American railroading. Reservations required. For more information, call 410-752-5389 or visit <http://www.borail.org>.

2:00 p.m. **Gallery Talks** at the Baltimore Museum of Art. For more information, call 410-396-7100.

3:00 p.m. **Taney Tour** at the US Coast Guard Cutter Taney. Go on this behind-the-scenes tour of the bridge, engine room and radio room. For more information, call 410-396-3453.

5:00 p.m. – 7:00 p.m. **A Reception at the Maryland Art Place.** Lisa Brotman: Paintings and Sandra Jones: Installations. For more information, call 410-962-8565.

8:00 p.m. **IFMA Freestyle Motocross** at the Baltimore Arena. Get your motor running with Freestyle Motocross. For more information, call 410-347-2010.

10:00 p.m. – 4:00 p.m. **Symposium: Antioch at 70** at the Baltimore Museum of Art. An excavation an its impact. For more information, call 410-516-4556.

The Barber of Seville at the Lyric Opera House. Regarded as the most perfect Italian comic opera ever written. For more information, call 410-727-6000.

Essential Personnel at Theatre Project. Essential Personnel seeks to shed light on a diverse range of characters who live, work and die behind the bars of the small prison town. For more information, call 410-752-8558.

Carmen, sponsored by The Municipal Opera Company of Baltimore, will be performed at Browne Memorial Woodbrook Presbyterian Church. *Carmen* is one of the most widely popular of all operas! An Opera in four acts by Georges Bizet with libretto by Henri Meilhac and Ludovic Halevy based on the novel by Merimee. For more information, call 410-329-6874.

Southern Maryland Farm Life Festival at Charlotte Hall in Southern Maryland. Southern Maryland Farm Life Festival at Green Manor Farm, Rts. 6 and 5 in Charlotte Hall. Fun for all ages. For more information, call 301-863-2905.

In the Spirit of the Ancients at Baltimore Clayworks. An international invitational exhibition curated by Jimmy Clark – artistic director of Philadelphia’s The Clay Studio. For more information, call 410-578-1919.

Wild Earth Explored Series at The Baltimore Zoo. Lecture/discussion focusing on timely issues. For more information, call 410-366-LION.

The Walters 2001 Gala at the Walters Art Museum. “An Evening

with Kings and Queens, Gods and Goddesses, Saints and Sinners,” a black-tie benefit gala. For more information, call 410-547-9000, x212.

Breakfast Conversation: “Maryland Silver” at the Maryland Historical Society. Featuring speaker Jeannine Disviscour. Ticket includes talk, continental breakfast, show admission and show guide. For more information, call 410-685-3750, x321.

Phillips 45 Year Employee Reunion CRAB Ball. Phillips is celebrating 45 years of success by having an employee reunion. So if you, a friend or a family member have ever worked for Phillips, please contact Phillips. For more information, visit <http://www.phillipsfoods.com>.

Sunday, October 14

ON CAMPUS

1:00 p.m. **Introduction to Video Production** at the Digital Media Center. Learn about digital video cameras in a hands-on workshop.

2:00 p.m. **Hora de Espanol** in Mattin Center, room 161.

OFF CAMPUS

8:00 a.m. **Memory Walk 2001 at Rash Field.** Take part in the 3.5 mile walk benefiting the Alzheimer’s Association of Central Maryland. For more information, call 410-561-9099.

10:30 a.m. – 11:30 a.m. **Critters Up Close** at the Baltimore Zoo. Skunk, a children’s program geared towards 5-6 year olds. For more information, call 410-366-LION.

11:00 a.m. – 5:00 p.m. **Native American Technology Day.** Learn how Native Americans made stone tools, wove baskets, prepared food and more. Bring the family and a picnic and spend the day exploring prehistoric technology. For more information, call 410-586-8502.

11:00 a.m. – 6:00 p.m. **Mt. Washington Village Fall Wine Festival.** Wine, beer, children’s activities, crafts and family fun. For more information, call 410-532-6700.

12:00 p.m. – 4:00 p.m. **Living History Presentation** at the USS Constellation. Kevin Rawlings presents mid-19th century American life through the eyes of Walt Whitman as he travels through Baltimore to his home in New York. For more information, call 410-430-1797 or visit <http://www.constellation.org>.

12:00 p.m. **Ship-as-a-Machine-Tour** at the USS Constellation. Become part of the ship’s crew and learn how the last all-sail vessel built by the US Navy was maneuvered through the world’s oceans. For more information, call 410-539-1797.

1:00 p.m. and 3:00 p.m. **Powder Monkey Tour** at the USS Constellation. Undergo basic training and try on uniforms, perform a gun drill and learn what the cook has in store in the gallery. For more information, call 410-539-1797 or visit <http://www.constellation.org>.

1:00 p.m. – 4:00 p.m. **Second Sunday Walks** at Leakin Park tennis court parking lot. Historian Rick Smith uncovers vestiges found in the park. For more information, call 410-945-2365.

1:00 p.m. – 5:00 p.m. **Autumn Wine Fest 2001** at Boordy Vineyards. Live New Orleans jazz or Irish music, dancing, picnicking, winetasting, vineyard wagon rides, winery tours, frilled foods and winemaking demonstrations. For more information, call 410-592-5015 or visit <http://www.boordy.com>.

2:00 p.m. **Gallery Talks** at the Baltimore Museum of Art. For more information, call 410-396-7100.

2:30 p.m. **Family Fun at the Library** at Port Discovery. Stories, crafts or films for the whole family. For more information, call 410-727-8120 or visit <http://www.portdiscovery.org>.

3:00 p.m. **Amistad Lecture** at the Heritage Unite Church of Christ. “Role of the Church in the Abolition of Slavery: Focus on the Amistad Case.”

3:00 p.m. **Taney Tour** at the US Coast Guard Cutter Taney. Go on this behind-the-scenes tour of the bridge, engine room and radio room. For more information, call 410-396-3453.

3:30 p.m. – 5:30 p.m. **Amistad Event** at Kaufman Pavilion. Interfaith Service – Sponsored by Howard University School of Divinity. For more information, call 1-888-Baltimore.

3:30 p.m. **Pro Musica Rara** at the Baltimore Museum of Art. Music of the Baroque. For more information, call 410-728-2820.

4:00 p.m. **Amistad** at the Inner Harbor. The historic Freedom Schooner Amistad will be open to the public. For more information, call 1-888-Baltimore.

5:00 p.m. **The Last Frog** at the National Aquarium in Baltimore. Join Jack Cover, General Curator and Allison Argo, Emmy Award winning producer of National Geographic Explorer’s The Last Frog for this rare opportunity to learn. For more information, call 410-727-FISH.

7:00 p.m. – 12:00 p.m. **ShamROCK** at Bohagers. Fundraiser for Baltimore’s St. Patrick’s Day Parade! The bands are: Baltimore’s own, award winning, Donegal Express, O’Malley’s March and The Young Dubliners. For more information, call 1-800-955-5566 or visit <http://www.stpatrickdayparade.com>.

The Barber of Seville at the Lyric Opera House. Regarded as the most perfect Italian comic opera ever written. For more information, call 410-727-6000.

Carmen, sponsored by The Municipal Opera Company of Baltimore, will be performed at Browne Memorial Woodbrook Presbyterian Church. *Carmen* is one of the most widely popular of all operas! An Opera in four acts by Georges Bizet with libretto by Henri Meilhac and Ludovic Halevy based on the novel by Merimee. For more information, call 410-329-6874.

In the Spirit of the Ancients at Baltimore Clayworks. An international invitational exhibition curated by Jimmy Clark – Artistic Director of Philadelphia’s The Clay Studio. For

more information, call 410-578-1919.

Ship’s Company at the USS Constellation. USS Constellation’s official volunteer living history group presents life on board ship during the Civil War. Come on board and see an assist sailors, Marines and power monkeys. For more information, call 410-530-1797 or visit <http://www.constellation.org>.

Monday, October 15

ON CAMPUS

7:00 p.m. **PreHealth: JHU School of Medicine Info Session.** Hey! Who doesn’t want to go to JHU Med School!

9:00 a.m. – 12:00 p.m. **Information Security Institute Open House** will be held in Shaffer Hall, room 3.

OFF CAMPUS

2:00 p.m. – 5:00 p.m. **Amistad at the Inner Harbor.** The historic Freedom Schooner Amistad will be open to the public. For more information, call 1-888-Baltimore.

8:00 p.m. **Just Say Blow Me** at the Theatre Project. Examine people who hate other people. Just Say Blow Me is for people who have had enough of people who have had enough. \$12.00 general admission. For more information, call 410-752-8558.

In the Spirit of the Ancients at Baltimore Clayworks. An international invitational exhibition curated by Jimmy Clark – Artistic Director of Philadelphia’s The Clay Studio. For more information, call 410-578-1919.

Tuesday, October 16

ON CAMPUS

4:00 p.m. – 5:00 p.m. **Slab-Mantle-Arc Magma Transfer Complications as Demonstrated by Lithium Isotopes** will be presented by Paul Tomascak in Olin Hall, room 305.

4:15 p.m. – 5:15 p.m. **Chemistry at the Surfaces of Laboratory Surrogates for Thropospheric Cloud Particles** will be held in Remsen Hall, room 233.

OFF CAMPUS

8:00 p.m. **Just Say Blow Me** at the Theatre Project. Examine people who hate other people. Just Say Blow Me is for people who have had

NIGHTLIFE

CLUBS

8x10, 8-10 East Cross St., 410-625-2000

Baja Beach Club, 55 Market Pl., 410-727-0468

Bohagers, 701 S. Eden St., 410-563-7220

Brass Monkey, 1601 Eastern Ave., 410-522-0784

Buddies Pub and Jazz Club, 313 N. Charles St., 410-332-4200

Cat’s Eye Pub, 1730 Thames St., 410-276-9085

Club 723, 723 S. Broadway, 410-327-8800

Fletcher’s, 701 S. Bond St., 410-558-1889

Hal Daddy’s, 4119 E. Lombard St., 410-342-3239

Harry’s, 1200 N. Charles St., 410-685-2828

Horse You Came In On, 1626 Thames St., 410-327-8111

Latin Palace, 509 S. Broadway, 410-522-6700

Lava Lounge, Pier Four, 410-539-7888

Ottobar, 203 E. Davis St., 410-752-6886

Paloma’s, 15 W. Eager St., 410-783-9004

Rec Room, 512 York Rd., 410-337-7178

The Spot Nite Club, 2314 Boston St., 410-276-9556

The Vault, 401 W. Baltimore St., 410-244-6000

Waterfront Hotel, 1710 Thames St., 410-327-4886

Wyatt’s, 1614 Eastern Av., 410-732-8656

COMEDY

Comedy Factory, 36 Light St., 410-752-4189

Tracy’s Comedy Shop, 9306 Harford Rd., 410-665-8600

Winchester’s Comedy Club, 102 Water St., 410-576-8558

COFFEE

Borders Bookstore and Music, 415 York Rd., 410-296-0791

Cafe Tattoo, 4825 Belair Rd., 410-325-7427

Donna’s, 3101 St. Paul St., 410-889-3410

E Level, Levering Hall, JHU, 410-516-6219

Fell’s Point Cafe, 723 S. Broadway, 410-327-8800

Funk’s Democratic Coffee Spot, 1818 Eastern Ave., 410-276-3865

Images Cafe, 3120 St. Paul St., 410-235-3054

Louie’s Bookstore Cafe, 518 N. Charles St., 410-962-1222

Margarets Cafe, 909 Fell St., 410-276-5606

One World Cafe, 100 W. University Pkwy., 410-235-5777

XandO, 3003 N. Charles St., 410-889-7076

Ze Mean Bean Cafe, 1739 Fleet St., 410-675-5999

enough of people who have had enough. \$12.00 general admission. For more information, call 410-752-8558.

In the Spirit of the Ancients at Baltimore Clayworks. An international invitational exhibition curated by Jimmy Clark – Artistic Director of Philadelphia's The Clay Studio. For more information, call 410-578-1919.

Wednesday, October 17

ON CAMPUS

12:00 p.m. – 1:00 p.m. **The Riddle of Amish Culture** will be presented by Donald Kraybill in Shriver Hall Auditorium.

4:00 p.m. – 6:00 p.m. **From the Chicago School of Sociology to the Pragmatist Philosophical Imagination** will be presented by Issac Joseph in room 400 of Macaulay Hall.

4:00 p.m. – 5:00 p.m. **Visual Completion: A Case Study in Grouping** will be presented by Allison Sekuler in room 234 of Ames Hall.

8:00 p.m. – 10:30 p.m. **A New Forum for Debate: Late Night TV** will be presented by Ben Stein in Shriver Hall Auditorium as part of the MSE 2001 Symposium. For more information, call 410-516-7683.

OFF CAMPUS

7:00 p.m. **Baltimore Youth Television** at the Baltimore Museum of Art. Final screenings of films made by middle school filmmakers. For more information, call 410-225-2219.

8:00 p.m. **Just Say Blow Me** at the Theatre Project. Examine people who hate other people. Just Say Blow Me is for people who have had enough of people who have had enough. \$12.00 general admission. For more information, call 410-752-8558.

The Barber of Seville at the Lyric Opera House. Regarded as the most perfect Italian comic opera ever written. For more information, call 410-727-6000.

In the Spirit of the Ancients at Baltimore Clayworks. An international invitational exhibition curated by Jimmy Clark – Artistic Director of Philadelphia's The Clay Studio. For more information, call 410-578-1919.

Ongoing Events

Seahorses: Beyond Imagination at the National Aquarium in Baltimore. A fabulous display of almost 20 species of these elusive and exotic animals. Runs through March 10, 2002. For more information, call 410-727-FISH.

Titanic Science at the Maryland Science Center. Engage in a hands-on investigative process and immerse yourself in the real artifacts and the true story. For more information, call 410-685-5225. Runs through March 31, 2002.

Baltimore's Farmers Market, a bounty of fresh fruits, vegetables, breads, smoked meats, cheeses, crafts and more fill the state's largest producers-only market. Underneath the Jones Falls Expressway at Holiday and Saratoga Streets. 410-837-4636 or 800-282-6632. Sundays, 8 a.m. until sellout.

Every Sunday, the Catholic Community holds **Mass** at 11:00 a.m. in the Interfaith Center. Fr. Riepe is available to hear confessions from 10:15-11:00 a.m.

The Catholic Community gets together for **Newman Night** every Thursday evening at 6:00 p.m. in the Newman House for a free home-cooked meal followed by a fun activity.

The Jewish Student Association and Hopkins Hillel invite all to join in **Pizza and Friends**. Free pizza Thursday nights at 7:00 p.m. in the Interfaith Center.

The **Graduate Women Support Group** meets on Friday afternoons and provides an opportunity for women from various departments to share perspectives, discuss struggles of graduate school and receive and offer support. If interested, call Anita

Sharma, Psy.D., or Sara Maggitti, Psy.D., at the Counseling Center at 410-516-8278.

From Mary Pickersgill's Backyard will run from Apr 21, 2001, through Dec. 1, 2001, at The Star-Spangled Banner Flag House. View artifacts from the recent excavation and see what was unearthed from the late 18th century. For more information, call 410-837-1793.

Scott Ponemone's Baltimore will run from May 18, 2001, through Sept. 30, 2001, at The Evergreen House and Homewood House Museum. Scott Ponemone's Baltimore: The Interplay of Art & Architecture. Local artist exhibition of 45 new watercolors depicting historic sites around Baltimore. For more information, call 410-516-0341.

Branches, Bristles & Batteries Exhibition will run from June 10, 2001, through May 5, 2002, at the corner of Lombard and Greene Streets. Brushella The Tooth Fairy leads you through toothbrushes through history. Learn proper tooth-friendly foods and how to remove sticky plaque with two interactive stations. For more information, call 410-706-0600 or visit <http://www.dentalmuseum.org>.

Port Discovery's **HiFlyer Balloon** will run from July 1, 2001, through Dec. 31, 2001, at Port Discovery. Baltimore's newest attraction! Let your imagination soar as you experience Baltimore from the gondola of a giant helium balloon! Tethered by a steel cable you will float 450 ft.! For more information, call 410-949-2FLY or visit <http://www.portdiscovery.org>.

Picasso: The Portrait and The Figure will run through Oct. 28, 2001, at The Baltimore Museum of Art. Significant works by Pablo Picasso in The Cone Collection illustrate his in-depth study of the human figure and his ability to capture the creative intelligence of his subject. For more information, call 410-396-7100.

Maryland Renaissance Festival will run through Oct. 21, 2001. This 16th-century English fair features Henry VIII, sword swallowers, magicians, authentic jousting, juggling, music, theater and much more. For more information, call 410-266-7304.

Will's Creek Survey (national, juried art exhibit) will run from Aug. 26, 2001, through Sept. 29, 2001, at 52 Baltimore St. Public reception will be held on Aug. 26 from 2-4 p.m. Speaker of the House Cas Taylor will speak. Regular gallery hours are Tues.-Fri. 10 a.m. - 4 p.m., Sat. 11 a.m. - 4 p.m. For more information, call 301-777-ARTS.

"The Real Thing" will run from Aug. 28, 2001 through Sept. 30, 2001 at the Olney Theatre/Center for the Arts. Struggles to balance a personal and professional life often blur. A writer longs for the "real stuff." Perspectives shift with life circumstances in this poignant Tony winner. For more information, call 301-924-3400.

Super Senior Days will run from Sept. 1, 2001, through Sept. 30, 2001, at the B&O Railroad Museum. Every day throughout the month of September seniors get into the museum for \$3. Senior groups may be booked through group sales department, 410-752-2393. For more information, call 410-752-2393 or visit <http://www.borail.org>.

Painting Exhibit will run from Sept. 1, 2001, through Sep 29, 2001, at Gomez Gallery, Meadow Mills. Paintings featuring Nancy Scheinman. For more information, call 410-662-9510.

Recent Works will run from Sept. 1, 2001, through Sep 29, 2001, at School 33 Art Center. Recent Works, featuring paintings by Joe Werner. For more information, call 410-396-4641.

Studio Artists Biennial 2001 will run from Sep 1, 2001, through Sept. 29, 2001, at School 33 Art Center. Featuring the work of 10 resident studio artists. For more information, call 410-396-4641.

Raoul Middleman & James Dusel Exhibition will run from Sept. 5, 2001, through Sept. 29, 2001, at the C. Grimaldis Gallery. The Horse Drawings by Middleman and Stilled Lives: New Photographs by Dusel. For more information, call 410-539-1080.

Robert Andriulli Exhibition will run from Sep 6, 2001, through Oct 27, 2001, at the Steven Scott Gallery. Recent Pennsylvania Landscapes and Maine Seascapes and Aspects of Love, an exhibition in memory of Hollis Sigler (1948-2001). For more information, call 410-752-6218.

Needles and Threads will run until Nov 25, 2001 at the Homewood House Museum, Johns Hopkins U. campus. An exhibition focusing on early-19th-century needlework and related furniture forms, including examples from private collections, other museums, & Homewood's own collection. For more information, call (410) 516-5589.

New Prints will run from until Nov 3, 2001 at the Goya-Girl Press. An exhibition of local artists Debra Rubino and Bill Schmidt. For more information, call (410) 366-2001.

Antioch: The Lost Ancient City will run until Dec 30, 2001 at The Baltimore Museum of Art. Exhibition includes magnificent mosaics, antiquities from the early Christian world, glittering coins and fine Roman sculpture of 2nd- to 6th-century A.D. Antioch. For more information, call (410) 396-7100.

Campus Notes

Would you like to give tours of campus to prospective students and their families? The Johns Hopkins Blue Key Society is now accepting applications for new tour guides. Freshmen, sophomores and juniors are invited to apply. You can pick up applications in the Admissions Office lobby at Garland Hall. If you have any questions, e-mail the Blue Key account at bluekey@jhunix.hcf.jhu.edu or contact Jonathan Gerelu, Blue Key Advisor at admajg@jhunix.hcf.jhu.edu or Stephen Kayiaros, Membership Chair at zorba@jhu.edu.

Grief and Loss Support Group. The Counseling Center will be offering a support group for any student who has experienced the loss of a close friend, parent, sibling, grandparent or others and would like to explore the impact of that loss. If you are interested, contact Dr. Sara Maggitti or Ms. Rosa Kim at 410-516-8278.

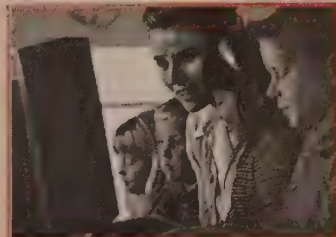
Campus Notes are provided free of charge as a service to JHU-affiliated campus groups. Please submit a brief paragraph to us by Monday night at 5:00 p.m. by electronic mail (News.Letter@jhu.edu) or by dropping off a copy at our offices at the corner of Art Museum Dr. and Charles St.

By Mike Fischer



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EXPOSURE

By DEVRA GOLDBERG



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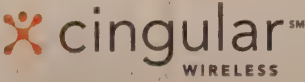
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T H E J O H N S H O P K I N S
NEWS-LETTER



Dining Guide

10/11/2001

This issue is dedicated to the men and women of Hopkins who lost their lives during the course of the tragic events of Sept. 11. To the victims, their families and friends and to all Americans everywhere, our hearts go out.

A guide for finer tastes

Dearest Hungry, Hungry Hippos,

We hear you growling. Yes we do. It's the middle of October, your parents just sent you a fat wad of "hope you're well" cash, and all you can think about is how the gravy at Terrace has long since congealed. The question isn't whether you want to grab some off-campus eats, it's where.

Ah, the eternal question of Hopkins life: Where to escape for tasty victuals without spending too many of the dollars for which you slaved away three months at the Sports Authority. And how in the heck do you feed your date?

Once again, your friends at the *News-Letter* are here to help. Our troop of intrepid reporters scattered about Baltimore's most eclectic neighborhoods in search of the finest restaurants, bars, diners and eateries of every cuisine imaginable.

The results, as always, were underwhelming.

After administering a beating to all involved, we told them to go back out and do it right this time. The result was markedly improved, if not half-assed. It is the issue you see before you.

The format is a little different from past years. Rather than divide our guide by food types, we did it by geography. Each section represents one of Baltimore's neighborhoods, each with its own personality and spirit. That hood's character is often reflected in the restaurants they're home to. Hampden is certainly not Mount Vernon, nor is Charles Village like Towson.

We wouldn't have it any other way. After you've seen what's in the pages ahead, you're certain to agree.

As always, we could not have delivered to you this handy-dandy directory to Balto delectables without the help of some of Hopkins' finest individuals.

Many thanks to S. and Shannon for being the keystones upon which we stand (har), to Jay for reminding us how much we suck and why, to Charles for his Doomsday plan, to Holly and Liz for giving us pictures to entertain the brutes, to Marc for showing us how to handle a stick, to Eric for making a mean chicken quesadilla, to Jeremy for saving us from many a jam, to Amanda for her jug, to Sara for her hash, to Chris for his French, to Tom for pissing off the nation, to Jean DeVito and Dining Services for making the dining guide a real necessity, to our significant others (whom we both love) for staying the hell out of the way, to Mr. and Mrs. Barakat and Mr. and Mrs. Cheung for our genetic perfection and, of course, to all the *News-Letter* editors and staff writers whose work you see before your eyes. Any errors within are ours alone.

This one's for the people.

Viva la revolucion!

Charbel Barakat and Kathy Cheung
Focus/Special Editions Editors

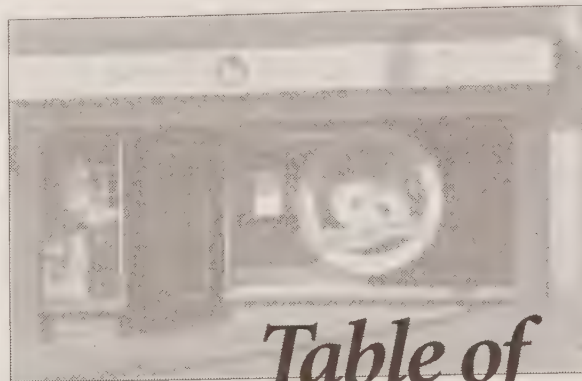
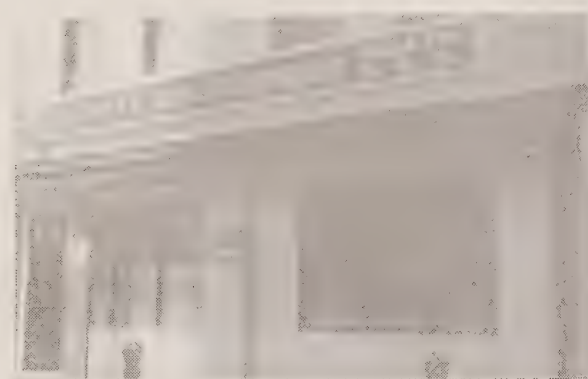


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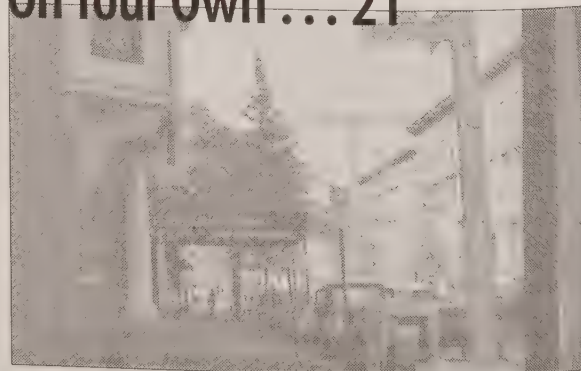
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Kicking the habit: Living without Ramen

Leaving the meal plan doesn't mean you have to live off of noodles for the rest of your time at Hopkins

By Jeremiah Crim

As this year's freshmen moved into their new AMR rooms, another junior class prepared to live on its own in the city of Baltimore. Among other things, this meant leaving the University's meal plan, which many look forward to from the moment they arrive at Hopkins.

It's freedom at first. No more eating meals in dining halls that were closed for health code violations. No more paying over \$7.00 per meal to receive as little as \$2.45 in meal equivalency. No more wondering what, exactly, is on your plate.

Then reality sets in. No one is going to cook for you. You can't walk across the street, or down stairs, for that matter, and do nothing but show a blue card to

your parents used to tell. "When I was your age, I had to walk 50 miles in the snow to get to school. And it was all uphill, both ways."

"When I was your age, we were lucky if we got even bread and water for dinner." "When I was in college, I lived off of nothing but Cup-O-Noodles."

Wait, you think. Could that last one be

No one is going to cook for you. Wasn't leaving the meal plan supposed to be a good thing?

true? Is it really possible to live on only ramen noodles?

Three weeks later, it's clear: you can stay alive eating nothing but ramen. And you've already begun to discover some of the many advantages of ramen. It costs almost nothing. It keeps forever. Preparing it is quick and easy, as is cleaning up after you're done. And there are so many fla-

in bulk, you won't have to visit the supermarket every week. Clearly, buying in large quantities is the way to go.

Those of you who have cars will find this easy: just get a membership at Sam's, Costco or another club store and stock up. Sure, it might seem strange when you're trying to find somewhere to store the 48 cans of corn and 20 cereal boxes you just bought, but you'll be happy when, 6 months later, you still haven't had to buy any more canned vegetables or cereal.

Without a car, it takes a little more effort, and for the first few months you might just have to visit the grocery store every week. But when you're there, pay attention to what's on sale, and if it's something you'll use, buy lots of it. Bigger boxes and cans, of course, are better. Since stores like to vary what's on sale, you'll find that within a few months, just about everything you need has been on sale at least once — and you'll have a lot of all of it. No more shopping trips for you.

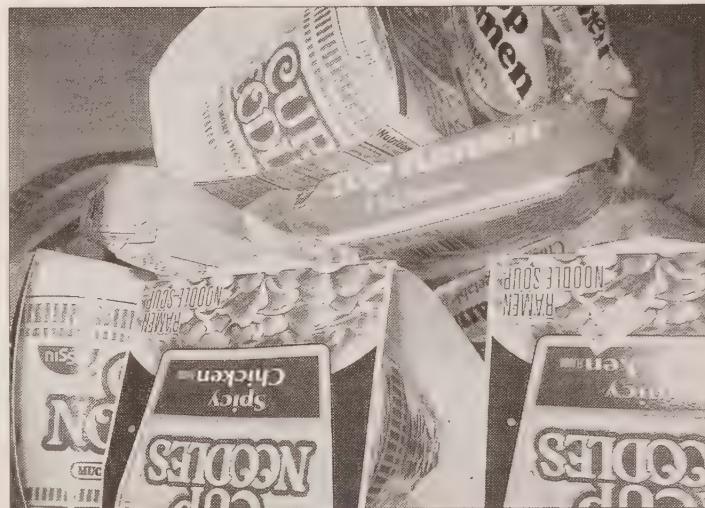
2. Use your freezer.

OK, so buying in bulk will help save money on some stuff, but if you buy 20 pounds of ground beef, you'll probably end up with about 18 pounds of rotten ground beef. Unless, of course, you freeze it.

As long as you have a freezer, there's no reason you can't save on refrigerated items too. Buy large packages of meat, separate it into single-serving-size bags, and dump them into the freezer. When cheese is on sale, get four or five packages of it and freeze all but one of them.

And you'd be surprised at what else you can freeze; in fact, just about anything but fruits and vegetables can be tossed into the freezer and will come out all right.

And there's no reason you can't freeze whole meals either. One of the biggest reasons people don't buy the large, cheap packages of food is because they know they're only cooking for one person. After all, who wants to eat the same thing 10 meals straight? But that's not neces-



LIZ STEINBERG/NEWS-LETTER

Do you want to be eating this for the next two years? I didn't think so.

sary.

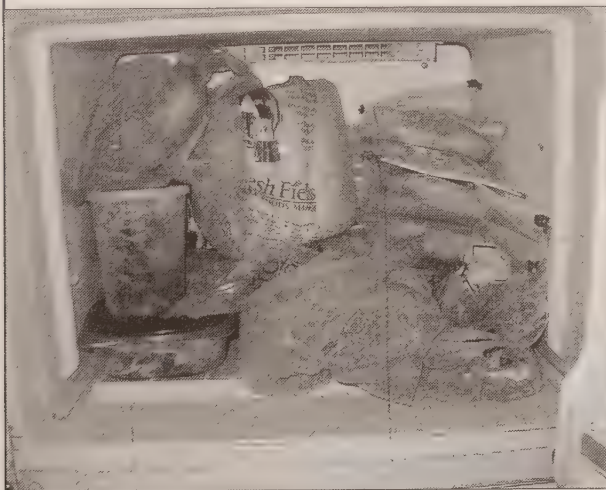
Cook as if you were making dinner for a family, and once you're done eating, separate what's left into single servings and freeze it. Next time you're feeling lazy or don't have much time to cook, all you need is a microwave and three minutes, and you've got a good meal.

3. Greenmount is good.

Not in the "I won't kill you for the two dollars in your pocket" sense of the word. Sure, Greenmount Ave. can be dangerous. Just look at the Crime Report sometime. But while the police officers giving safety pre-

sentations to freshmen are sure to warn of the dangers of Greenmount, no one at the University ever remembers to mention the good points of the area.

Take, for instance, the Thai Restaurant and Pete's Grill. You'll have trouble finding a better place to eat Thai food or to get a good breakfast in Baltimore. More importantly for our purposes, there is a farmer's market just off of 33rd and Greenmount every Saturday (at the intersection of Merryman and Barclay). At the farmer's market, you can always find fresh fruits and vegetables at relatively low prices. So, though fruits and vegetables don't freeze well, you can still have fresh food with little effort.



JEREMIAH CRIM/NEWS-LETTER

Need to spend less? Here's a hint: make your freezer look like this.

get your food. You not only have to cook your own food, but you also have to decide what to buy and figure out how to cook it. And while eating a meal should never cost \$7.00 unless you're going out, groceries still aren't cheap, and finding time to buy them every week is a pain.

Wasn't leaving the meal plan supposed to be a good thing? The solution comes as you're remembering the home-cooked meals your mom made when you were younger. Somehow, your mind drifts to the "old fog" stories

vors to choose from.

But is eating ramen noodles the only way to save time cooking, spend less on food, go to the store fewer times and have a little variety?

Thankfully, no. Just remember these things, and you'll find that it's possible to survive without the meal plan — and without ramen:

1. Size matters.

When you buy more of something, it costs less. And if you buy

WHERE TO GET YOUR SHOP ON

SUPERMARKETS:

Giant
The Rotunda
711 W. 40th St.

Safeway
2401 N. Charles St.

SuperFresh
1020 W. 41st St.

Trader Joe's
1 E. Joppa Rd.

MARKETS:

Eddie's Market

3117 St. Paul St.

Lexington Market
400 W. Lexington St.

Waverly Farmer's Market
400 E. 32nd St.

CONVENIENCE STORES:

7-Eleven
401 E. 33rd St.

Royal Farms
12 E. 33rd St.

University Mini Mart
32nd and St. Paul St.

At least the pasta's ok ...

Wolman Station offers questionable food at high prices. But it's convenient.

By Konstantine Kakaredis

Wolman Station is the place to go if you live in either Wolman or McCoy Hall and do not want to take the long hike up to Terrace Court. The food is sub-par, the selection is sub-par, and the facilities are sub-par. But then again, it is all-you-can-eat.

If you are not on the meal plan, it will only cost you \$7 for lunch or dinner. It really is not that expensive considering most "all-you-can-eat" places charge far more. Just make sure you eat at least \$7 worth of food. The staple of Wolman Station is the pasta section. The food is always the same — always sucks and we always end up eating it. Then why do we continue to force this garbage into our digestive tracks? Well, everything else there sucks even more.

Now, we know this place prepares food for the masses, but can they please cut back on the grease and oil? Could this have something to do with the freshman 15? If you are in the mood for some good old fast food then head on over to the grill inside the Station or travel to the nearest McDonalds. If you do not want to risk your life walking down towards Greenmount, then just break out the JCard, enter the Station and eat one of their famous burgers.

Their burgers are superior to McDonalds, but not Burger King. You can also gorge yourself on

some good old Taco Bell tacos and burritos. Don't forget, it's all-you-can-eat. Just don't eat too much; you don't want to overload the John. Almost everything that is cooked has some form of meat in it, so for vegetarians the selection is limited to a salad bar and the few vegetarian servings.

Don't expect to eat kosher; you have to go to Terrace for that, too. "The vegetarian selection at Wolman is virtually non-existent but I am not going to walk my lazy ass over to Terrace," says sophomore Praveen Kankanala.

Although the quality of some food is questionable, the dessert selection is one of the few bright spots. Be sure to try their amazing frozen yogurt. Be creative, put it with other items Wolman offers. Frozen yogurt makes everything taste better, even sweet and sour meatballs.

Seating at the station can be complex. The maze-like arrangement makes it very easy to lose track of friends. When the weather is nice, be sure to sit outside. Science had proven that nothing makes food go down easier like fresh air.

Wolman Station is probably not as bad as I have made it up to be. But having eaten there day in and day out for the past two years, I can assure you it gets tiring. Add some variety to your eating routine. Eat off campus; eat at Terrace, meal equiv — do it and Wolman Station will start tasting much better. Just don't go on Saturdays — they're closed.

Fill up at the Depot, but skip the salad

By Pascal Patin

The Depot in Wolman Hall offers convenience for students that want a quick meal, but the quality of the food varies wildly and it will not be cheap.

If you're on the meal plan you'll have to be careful about what you get or you'll quickly exceed the meal equiv rates. For example, if you want to get a seafood salad and drink for lunch you're out of luck, because at \$3.99 for the salad you won't even be able to get a small drink without dipping into your J-CASH balance.

During the first few weeks the Depot seemed to be cursed with the same old weak coffee that is served in the dining halls. The recent changes to Starbucks coffee have greatly improved the quality, although the price is rather steep.

A wide variety of bagels and pastries are also available which make for a quick and tasty breakfast or lunch. Quality is quite good, especially for the bagels, which are often fresh enough that they do not need toasting or re-

heating. The pastries can at times be stale. However, the cinnamon rolls are probably the highlight of the Depot, and priced at under a dollar, are one of the best bargains as well.

For those who want something more substantial for breakfast muffins with eggs and bacon or sausage are also available. They're pretty good, but at \$1.89 you won't be able to get a drink or coffee with them without using J-CASH.

Numerous salads are available at the Depot, and they range in quality from tasty to repugnant. The Chef's Salad is certainly the weakest part of the selection, mainly due to poor lettuce quality. If you're lucky you can get a decent one, but chances are pretty good that your overpriced salad will be in an advanced stage of decomposition when you get it. Sodexo is apparently more generous with the preservatives on the Caesar salads, because their lettuce is of far superior quality. The seafood salad is decent as well.

The Depot's sandwiches usually leave a lot to be desired. Particularly repugnant is the roast

beef sandwich, which is so salty that it borders on inedible. The ingredients in the ham, turkey and veggie sandwiches are of better quality, but none of them ever taste fresh. If you have pick one, be sure to pick the Turkey.

Other offerings at the Depot are yogurt, cereal, fruit and a wide selection of beverages. Last year the Depot offered an abundance of frozen food items. However, with the current changes to the meal plan, these items are now located in the Jay Store.

The Depot's staff deserves a mention as well. The cashiers are cheerful and friendly (especially Delores and Wendell), and they also do an excellent job of making sure the food remains stocked and the coffee pots are full.

Even though the Depot is a decent place to quickly grab some food, some simple improvements would help it greatly. Sushi, which is now only available at the Jay Store, would be a welcome addition. Some sort of combo option so you could get a salad and drink without exceeding the meal equiv rates would also be nice.

Terrace's eggs ain't real

By Euna Lhee

After the remodeling of Terrace Court last year, students have commented on how much better the food is or how much better the cafeteria looks. It's true, the food is better and the atmosphere seems to be nicer — at least much better than public high school standards. Yet, improvements can be made — most students will agree with me on that.

Let's take, for instance, the moment I walk in through the doors. I cannot get through the doors around prime lunch and dinner time (watch out guys, these times tend to be 12 p.m. or 6:30 p.m.) and have to wait in line for 15 minutes.

Once inside, I pick up my tray and see before me five options: sandwiches, international cuisine, the grill, classic cooking and vegetarian. I find that some of the best things about Terrace are the variety of food and the all-you-can-eat deal. Every day, I find at least one good thing to eat. If not, there's always salad, right?

Speaking of salad, I find that the quality of the fruits and veg-

etables tends to be fickle. For example, sometimes I find the instant salad kind, where someone dumps varieties of lettuce from the pre-packaged bag into the big glass bowl. Not only does this look less appealing, since the lettuce tends to be brown, but the salad does not taste as good as it could.

Then, there are those days when I find freshly cut romaine lettuce in the big glass bowl. When I see that, I feel like cheering because the lettuce looks like it would actually crunch once I start eating it.

Actually, now that I think about it, the freshness quality varies with every single food department in Terrace. The rice can be too hard and not taste fresh, or sometimes, I find the dinner from the night before discretely placed in some other food department, like the pasta that is drenched with sauce in vegetarian.

I never questioned if I was eating real food or not in Terrace until a few weeks ago. During my previous cafeteria experiences, I have always eaten powdered or frozen this and that. I never questioned the reality of food at Terrace since the broccoli was never

the frozen/dethawed kind. Besides the fact that I pay \$3000 to go on this meal plan, I should expect real and normal food, right? But, what about food substitutes?

On omelet Sunday, I happened to notice the server refilling the egg batter with a quart labeled "Liquid Egg Product." I couldn't help feeling disappointed. The omelets are good, don't get me wrong, but I just thought the eggs were real. It was a sad moment.

Terrace serves good food most of the time, but I wish that the food was prepared more personally for me, or at least I wish they were all prepared in the same way. For instance, I like meat that is well-done, but some people like it medium. I sometimes find pork or hamburger meat cooked medium, which irritates me since (quoting Forrest Gump) "you never know what you're going to get."

So try Terrace sometime. Even with all the flaws, the food is better than most cafeterias in the U.S. and tastes decent most of the time. For those who are stressed with Hopkins, try Cola floats. They'll definitely brighten up your day.



EMILY NALVEN/NEWS-LETTER

If anything, you can stop here on your way to check mail.

CHARLES VILLAGE

Indulge the inner beast and sink your teeth into some raw fish at Niwana

By Lindsay Saxe

I have been convinced that sushi is one of the best foods in the world. Not only does it fulfill my desire to eat something other than the usual fare served at Wolman, it's delicious and satisfying, without the full and glutinous feeling that comes from eating a cheeseburger or pizza. Niwana, located adjacent to the Pike house on 33rd St., happens to be one of the best places to get

quality sushi as well as a large variety of Asian cuisine for affordable prices.

I can't really say there's anything amazing about the inner decor of Niwana. Its dining room is like that of most other Asian restaurants, with a few paintings here and there of Eastern design. However, I assume most Hopkins students probably aren't as interested in the ambiance as they are the good food.

To start off the meal, they have

four or five main appetizers, ranging from \$4 to \$6 in price. There is a dish called Yak Mandu, which is fried dumplings filled with meat and vegetables. They also have a tofu dish for all of the vegetarians out there that is creatively named Niwana Tofu. I haven't tried the tofu, but I have had the Yaki Tori, skewers of chicken and vegetables, that is very good and very affordable at \$3.95.

Now on to the sushi selection. As far as mat rolls go, they have everything from soft shell crab to eel, shrimp and tuna. Mat rolls come in servings of four to six pieces and range from \$3.25 to \$8.95. For anyone who has had both good sushi and particularly bad sushi, like myself, you will be able to tell that Niwana's strikes a happy medium.

It's not the best I've had, but its taste is better than the prices would suggest. The specialty rolls like the Rainbow (four kinds of fish with cucumber, caviar and avocado) and the Spicy Mindy (tuna, salmon, caviar, radish flower and spicy sauce) are artful and tasty. These, however, are a bit more expensive at about \$6 apiece.

They also serve sushi à la carte that comes with two pieces and includes octopus, squid, giant

NIWANA

3215 N. Charles St.

Phone: 410-366-4115

Price: \$3-\$30

Location: Across the street from RoFo

Hours: Mon-Sat 11:30 a.m.-11:00 p.m., Sun 3:00 p.m.-10:00 p.m.

clam and salmon roe. I've never tried the salmon roe and I'd suggest that any first-time sushi eaters start with California rolls, made of cucumber and avocado, or tuna rolls. Eel has a lot less texture and is almost softer than tofu or bean curd. Needless to say, it's different from anything you've ever eaten at CVP or Uni-Mini, so keep an open mind.

Surprisingly, the portions given with dinner are quite large. In particular, the have a special called box dinners that include all the parts of a complete meal. The dinner starts out with miso soup, which is made of bean paste and onion in a light broth. There is also a spinach and mushroom version of this soup.

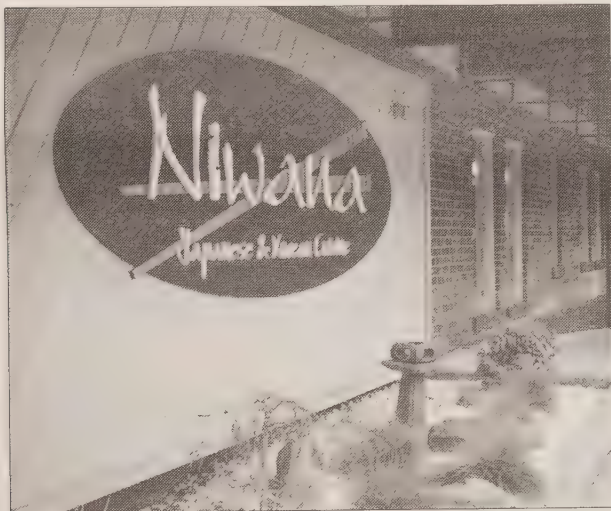
Next, you get assorted tempura (deep fried vegetables and meat), California rolls and a Japanese salad with sweet and tangy ginger dressing. Next comes sticky white rice and the main entree. The

main entree is left to your discretion. There are about 15 different ones to choose from including several variations of teriyaki and tempura. They also have a dish called Bul Goki that includes tender and juicy slices of beef that have been marinated in soy sauce.

In all of my excitement about the sushi, I forgot to mention lunch. Lunch is served from 11:30 a.m. to 2:30 p.m., Monday through Friday. Lunch is about the same as dinner, only somewhat cheaper and with smaller portions. There are two rice dishes comprised of beef, vegetables and sauce served over rice.

And, yes, the wonderful sushi I just mentioned comes as a lunch special made up of several combinations of rolls. There are exclusively vegetarian lunches and a couple that include both sushi and sashimi.

If you go to <http://campusfood.com>, you can order take-out from local restaurants such as Niwana and receive a 10 percent discount. Then, for instance, you could order sushi lunches for you and your friends, use your amazingly cool JCards to pay when you pick it up and eat your tasty meal on the beach.



FILE PHOTO

Nearby Niwana boasts a fine selection of Asian cuisine.

Silk Road Café: The shabby chic of CV

By Emily Mayer

If you have ever walked outside, by the corner of North Charles and 33rd Streets, you have probably smelled a very eclectic mix of Asian cuisine wafting out of the open windows of The Silk Road Café. Located in the Blackstone Apartment building, this small, informal café feels like a cross between a Chinatown eatery and a dessert café in Greenwich Village. The casual atmosphere is created by the two quaintly decorated rooms, which are able to seat roughly 35 in wooden booths and at small tables. The walls are adorned with intricate Asian tapestries that add texture to the otherwise basic décor.

Be prepared. The first time

SILK ROAD CAFÉ

3215 N. Charles St.

Phone: 410-889-1319

Price: \$3-\$8

Location: Ground floor of the Blackstone Apts.

Hours: 7 days a week, 11 a.m.-10 p.m.

you go inside you will most likely be surprised by the unusual mixture of delicacies that are offered. It is not uncommon to see a plate of hummus and pita being shared by two students, one of whom is eating tofu with stir-fried noodles while the other is enjoying a grilled chicken focaccia sandwich. Silk Road Café takes pride in offering dine-in or carryout options that range from Thai and Chi-

nese to Indian and Middle Eastern.

The owners are known for accommodating to the special orders that students and Charles Villagers request. The service is quick and efficient, and therefore Silk Road is an ideal venue for lunch or dinner on a tight schedule. In addition, there is no pressure to vacate tables quickly, making this a nice place to relax and read, socialize, or get some work done.

Some of the favorite main courses include rice noodles with spicy basil sauce, teriyaki chicken and the "Silk Road" beef served with pita and a mixed salad. But there are endless options if you prefer a more traditional meal. You can pick from a choice of white rice, brown

rice, fried rice, lo mein noodles or flat rice noodles. These can be prepared with an array of homemade sauces, such as black bean, tomato, teriyaki, or curry and can be added to chicken, shrimp, tofu, beef or vegetables. Though the presentation is rarely considered, the food is fresh and the taste is consistently good.

For dessert, Silk Road Café has a variety of choices, including tempting cakes and tortes, freshly baked cookies and brownies and another bestseller: ice cream. While all of them are popular, the favorite favors are green tea and chai served in a sugar cone are my personal favorite, served on top of a soft oatmeal raisin cookie.

The prices are also very rea-

sonable for the college student's thin wallet, with appetizers averaging \$3 or \$4 while most entrees are no more than \$6 or \$7. The portion sizes are very generous and are offered in both regular and large sizes.

Just like many other Charles Village restaurants, Silk Road happily accepts JCASH. According to the owners, the transition to using JCASH was a smooth one, and they are very pleased about the increasing number of students that use their JCards to pay for meals.

For the price, the quality of food, the quick service and the proximity to campus, the Silk Road Café is a great choice for a small snack or a three-course meal.



FILE PHOTO

Nifty Fifties has a fun menu full of diner food and Indian cuisine.

Tasty Tamber's

By Jeremiah Crim

As far as I can tell, Tamber's, located on the corner of St. Paul and 34th Streets and known to many as "Nifty Fifties," is a restaurant suffering from an extreme identity crisis.

Below the circular Tamber's sign on the front face of the building, a second sign promises "Nifty Fifties Dining," and the interior initially seems to deliver exactly this. Above booths with red vinyl upholstery, framed pictures of fifties cars and old Coca-Cola signs adorn the walls. Waiters serve milkshakes to customers seated at a long counter next to the soda fountain, and the sounds of old tunes played by a glowing jukebox mix with the conversations and laughter of the Hopkins students that make up a large part of Tamber's customer base.

However, a quick glance at the menu reveals that Tamber's is not your normal fifties diner. Though Tamber's does offer the staple of burgers, ice cream shakes and flavored cokes that can be expected at any typical fifties diner, all of these items are hidden on the back side of the page that lists Tamber's real interest: Indian food. From appetizers like samosa and garlic nan to full entrees such as Jalphrezi and Tikka Massala, Tamber's makes just about any Indian dish you could ask for it even has a good number of vegetarian options. Sure, the food is not as good as at Akbar's, but it is not bad either.

Fortunately, the presence of a full selection of Indian food does not detract from the quality or variety of the other food. Tamber's menu boasts, in addition to the choices already mentioned, sandwiches, salads, pasta and a wide variety of appetizers including potato skins, mozzarella sticks and wings. The prices are low, portions are generous, and everything is pretty good.

So I will forgive Tamber's for hiding their fifties food behind

TAMBER'S NIFTY FIFTIES

3327 St. Paul St.

Phone: 410-243-0383

Price: around \$12 per person

Location: Charles Village

Hours: Mon-Thu 9 a.m.-10 p.m., Fri-Sat 9 a.m. - 11:00 p.m., Sun 9 a.m. - 9 p.m.

the Indian dishes. Food from two different cultures makes it easy to find something that just about anyone will like, and even though you'll have to make the effort to turn a page to find it, all of the traditional fifties food is still there. But I can't forgive them for leaving out the most important part of the fifties dining experience: waitresses in long skirts that chew their bubble gum loudly as they wait for your order.

You know what I am talking about. When I think of a fifties diner, I always see the high school kids dancing in the middle of the restaurant while waitresses (in long skirts, chewing bubble gum) bring milkshakes to everyone who's still sitting down. But when I went to Tamber's, I had trouble getting service from anyone — it seems that Tamber's forgot not only the long skirts and bubble gum, but the waiters and waitresses as well. After we got our meals, our waiter disappeared, and my friends and I were ignored until almost everyone else there had left the restaurant.

But, as I have said, the food was good, and it did not cost much, especially after the 10 percent discount for Hopkins students. So if you do not have much to spend and don't want to go very far from campus, remember Tamber's — an inexpensive, conveniently located restaurant that offers a nice mix of American and Indian cuisine and an atmosphere that's perfect for hanging out with friends. And best of all, when you are done you'll have all the time in the world to play with the remnants of curry and ketchup on your plate while you wait for the waiter to remember that you are there.

Around here, Ruby Tuesday hardly a gem

By Charbel Barakat

RUBY TUESDAY

3003 N. Charles St.

Phone: 410-467-8155

Price: \$8 - \$15

Location: Homewood Apartments

Hours: Mon-Thu 11 a.m.-11 p.m., Fri-Sat 11 a.m. - 12 p.m., Sun 11 a.m. - 10 p.m.

Since I moved into the Homewood, I've probably hit Ruby Tuesday up for late night eats at least once a week. That's partly due to a few gift certificates from Mumsy and Daddy so I won't "starve to death." On the other hand, it's also because Tuesday's offers reasonably priced, tasty dishes and a location that can't be beat. Unfortunately, their minuscule selection might bore you after long, keeping anyone from returning too often.

Their marquee item is the all-you-can-eat salad bar for (only!) \$1.99. Now I ain't what you'd call a salad man myself, but for two beans, I'll eat just about anything (Reason #6 I'd kick ass on Fear Factor).

I recommend any dish involving their ribs. They've got a fine Cajun kick to them, a flavor rather more subtle than most of their dishes. The broccoli and cheese soup is an unexpected delight, with a delicately spicy taste one would only expect from a much finer establishment. The potato skins, while not as delectable as those at the other named-after-a-weekday restaurant chain, are solid if not spectacular eats.

The side orders leave much to be desired. For traditionalists, standard Americana sides like french fries and "huge" baked potatoes are sure to satisfy. But Tuesday's lacks any real flash in their side offerings. The onion straws, probably the most original side item, are exceptionally bland and barely come in enough

of a quantity to really taste them anyway.

There's a real paucity of desserts as well. Besides your basic sundaes, Tuesday's only desserts of note are their "tallcakes," half-foot tall blocks of cake covered in vanilla ice cream and either strawberry or fudge toppings.

As noted, a major limitation is the tiny menu. Well, okay, the menu itself, reminiscent of a McDonald's cash register with its oversized renderings of the menu items, is actually rather large. It's the selection that isn't. There aren't more than a half-dozen sandwiches and about 10 entrees to choose from. A man can only have the "caliente" chicken strips so many times before things get boring. The salad bar is great for variety, but it can only take you so far. It's salad, for Pete's sake.

Another sore spot — this is starting to get ridiculous — is Ruby Tuesday's strangely limited hours. Most weeknights, the joint shuts down at 11 p.m., just when I'm finishing up my day's assignments and am in a serious mood for a drink. On weekends, they're open only marginally longer until midnight. I'm not sure what they're thinking on this one here,

folks. There's certainly plenty of money to be made in after-midnight food and drink sales. They could probably double prices, get surly waiters and still make oodles of money. Paper Moon certainly does. Their easily accessible location makes their limited hours all the more ridiculous and questionable.

Indeed, location is probably Ruby Tuesday's biggest advantage. If you're a Homewood dweller, it's as easy as jumping aboard a descending elevator. For most undergrads, it's barely more than a short walk or a quick shuttle trip. Friday's might have this place beat, but Tuesday's doesn't require a car or bus ride to Towson

The salad bar is great for variety, but it can only take you so far. It's salad, for Pete's sake.

either. For those of us without automobiles, that can be the deciding factor.

Prices are fair, though hardly cheap. Ten to twelve bucks will afford you a good-sized sandwich, soda and tip. Expect to chip in upwards of \$15 if you go for the ribs and a dessert as well. The budget-conscious — aren't we all? — are well served to check out the soup and salad or baked potato and salad combinations for filling meals for few bucks.

Obviously, it's difficult to give this joint an unqualified recommendation. As good as some of the food is, there are just too many annoying flaws to deal with. On the other hand, you're bound to encounter times where you feel like being served your dinner but don't have time to travel very far. For those times, Ruby Tuesday is there.



EUGENE YUM/NEWS-LETTER

Ruby Tuesday is the only recognizable joint 'round here, but their hours suck.

I scream, you scream: Gaga's

Get your sugar fix from the local dealer.

By Holly Martin

You may have never noticed the small ice cream shop on the corner of 33rd and St. Paul but when you need ice cream, walk a few blocks to Charles Village and hit up Gaga's. As soon as you walk in this tiny shop, the friendly workers will greet you with a smile. The bright yellow walls are decorated with lots of signatures of students and residents, feel free to add your own.

Gaga's has lots of ice cream and desserts to choose from — whether you want a sundae, a little

cone, lots of flavors piled on a waffle cone, or other ice cream creations — you can find it all there. The prices are very generous. For \$2 you can get a good size ice cream or shake and they also give an extra 5 percent off to Hopkins students as long as you show your J-card. Try the peppermint stick for a real treat.

All the flavors are excellent and a lot of them are hard to find anywhere else. This is a great place to stop by after eating a huge dinner, or as a treat during a study break. It's also an especially well-known spot in the summer when it can get overwhelmingly hot in Baltimore.

GAGA'S

3120 St. Paul Street

Phone: 410-243-0606

Price: \$3-\$5, depending on how much you eat

Location: adjacent to the St. Paul Court

Hours: Mon-Thurs 3:30 p.m.-10:00 p.m., Fri-Sat 3:30 p.m.-11:00 p.m., Sun 3:30 p.m.-6:00 p.m.

Made from the best stuff

Papa John's a Hopkins takeout staple.

News-Letter Staff

You can not go to JHU for long without eating Papa John's pizza. Many Hopkins students come from regions of the country where Papa John's simply does not exist, so they probably think the pizza is actually pretty good the first time they eat it.

And Papa pizza is probably passable in most circumstances. But, honestly, ask yourself: How does the local Papa John's even exist?

The place is so understaffed that the same people who make the pizza handle the money and operate the phones and computer terminals. It is too bad nobody who works there can spell unsanitary.

The wait times for delivery are shocking. Going in is even worse, if you can believe that. People can stand right in front of the counter waiting to place an order while the cashier is taking a personal phone call and making faces at the patrons. Rude and surly are understatement.

Arguably the most frustrating

PAPA JOHN'S

347 E. 33rd St

Phone: 410-243-7272

Price: about \$8 per pie

Location: near Greenmount

Hours: 9-3 a.m. weekdays; 10 a.m.-1 a.m. weekends

thing about Papa John's is that the prices are different every time you order. One day, a large cheese pizza is \$6.99, the next \$7.99 and sometimes even \$10.49. Ridiculous.

Better still is how the "Hopkins discount" seems to be valid depending on various arbitrary indicators such as the alignment of the planets, traffic patterns on 33rd Street and whether or not Papa John and Mama John were doing the old bump and grind the night before.

Often, hold times exceed 20 minutes on the phone. And they will not take any orders from a cell phone — not even for pickup. Why? Maybe because it is obvious that they just want to be assholes and do not care at all about their customers.

Sweet lovin' at XandO's



LIZ STEINBERG/NEWS-LETTER

Get yourself some marshmallows, set those suckers on fire, and watch XandO come to life.

By Shannon Shin

In a town full of college students, nothing is more appreciated than a coffee shop.

Caffeine is the stimulant of choice at Hopkins, but for many the form it comes in is just as important as the quality of it. XandO offers good beverages, excellent atmosphere, great "sandwiches" and a central location.

The coffee at XandO hasn't been anything special; in fact, one could argue that it's overpriced. Lately, however, a new barista by the name of Lisa has been improving the overall quality of coffee beverages at XandO.

Not only is her foam the best in Charles Village, but her drinks are made to a perfection that all caffeine connoisseurs would appreciate. In particular, Lisa's lattes

are impressive. She manages to get just the right blend of espresso, milk and foam — unlike the ones served at Café Q and Donna's, which have flat foam and are too bitter.

Besides the typical hot coffee beverages, XandO also serves alcoholic coffee drinks, such as the Peppermint Pattie (Creme de Menthe and hot chocolate topped with whipped cream), Chai Lullaby (Irish cream and

XANDO

3003 N. Charles St.

Phone: 410-889-7076

Price: \$3-\$7

Location: Homewood Apts

Hours: Mon-Fri 7:00 a.m.-12:00 a.m., Sat-Sun 8:00 a.m.-12:00 a.m.

Captain Morgan's spiced rum blended in a Chai Tea Latte), Irish Coffee (Irish whiskey mixed with coffee, sugar and topped with whipped cream) and Mocha Kiss (Irish cream, Kahlua and Grand Marnier in coffee, topped with whipped cream). XandO also serves standard alcoholic fare, such as beer, wine and cocktails. Prices for alcoholic beverages range from \$3.25 to \$6.95.

If food is your want, then look to XandO, which has great

"sandwiches," wraps, soups and salads. The best thing there, hands down, is the Tandoori Chicken with Roasted Red Peppers Sandwich. The Tandoori-style chicken, melted cheese and roasted red peppers make for an excellent entree, but it's the focaccia

bread that makes this a sandwich worthy of your tastebuds.

Above all, XandO is known

for their S'mores. This dessert comes on a pupu platter with graham crackers or giant-sized Oreo cookies, Hershey chocolate bars, marshmallows, wooden skewers and a small fire. This is the best way to recapture those youthful scouting trips, during which you would sit around a campfire, torch marshmallows and burn your fingers trying to eat the gooey goodness that makes up s'mores.

Luckily, XandO offers a more cosmopolitan atmosphere and a safer alternative to campfires for your dessert consumption. If you watch enough XandO customers, however, you will inevitably see a few people make tiki torches of their marshmallows and get white goo all over their mouths. There really isn't a better way to relive your childhood than eating s'mores.

Though the s'mores are sensational, the desserts aren't that great. The butter cream in their cakes is far too heavy and the cakes are too chocolatey. Their Apple Brown Betty, though, is pretty good. But my money is on the s'mores every time.

XandO has been in Charles Village for a few years now, but it's still improving the quality of its offerings and has great service. The wait staff is attentive and more than willing to go out of their way to make your visit pleasant.

If what you want is good food and drink in a friendly atmosphere, then head on over to XandO with your friends and relive those childhood memories by getting dirty as you eat s'mores.

Or as Oliver Twist put it, "Please, sir, may I have s'more?"

You will inevitably see a few people make tiki torches of their marshmallows and get white goo all over their mouths.

DOWNTOWN

Amicci's offers fancy food at casual prices

By Mike Spector

AMICCI'S

231 S. High St.

Phone: 410-528-1096

Price: most dishes under \$11

Location: Little Italy

Hours: Mon - Thu 12 p.m. - 10 p.m.,

Fri - Sat 12 p.m. - 11 p.m., Sun 12 p.m. - 9 p.m.

Oh, Little Italy. The restaurants are just too expensive. No way we can eat there. But wait. Just when it looks like there's nowhere affordable to eat in Little Italy, fear not, for Amicci's has what no other place in the collection of Italian restaurants has — good food at a reasonable price.

When you first walk into Amicci's, you are immediately struck by the casual atmosphere. The walls are painted bright yellow and dark blue, and the front dining area is a bit on the small side. It all represents what Amicci's preaches to be — a casual Italian eatery.

But we're in Little Italy, so this place isn't just a shack. The walls are adorned with various *Godfather* posters among other decorations and there is a larger dining room in the back for larger parties. Oh, and the food isn't bad either.

Amicci's serves all of the Italian favorites: Chicken Parmigiana, Spaghetti, Lasagna and pastas in cream sauces. Amicci's also serves the "Pasta of the Day." You can get the pasta of the day with a variety of different

sauces. The only drawback is that the pasta of the day tends to be linguini; other pastas are usually unworthy of the Pasta of the Day honor.

The Chicken Parmigiana is quite good. I had tortellini stuffed with cheese, served in a cream sauce with peas and ham. That was a delicious dish, though it was overwhelmingly filling. The lasagna was only fair, but you can expect most dishes at Amicci's to be satisfying. For the most part, they do the standard Italian dishes justice.

Many appetizers are also offered, though none of them are out of this world. But they are good enough to satisfy your hunger until your entrée arrives.

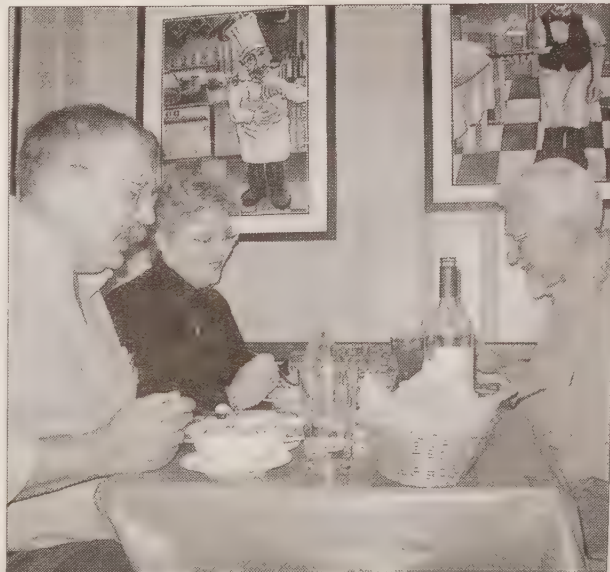
Bread is served before your meal — good soft Italian bread, the kind you can eat all day long

and never get tired of. You also have the option of ordering salad before your meal.

The best part about Amicci's is the price. Many of the restaurant's entrees are priced under \$11, making Amicci's one of the most affordable Italian dining experiences in town. Pricier entrees may range up to \$18, but the bulk of the Italian favorites can be eaten for a cheap fare.

If you feel like getting a little bit fancy, Amicci's has you covered in the wine department. Well, if you're not too picky. There are only a few wines to choose from — four reds and three whites. Reds include a chianti and merlot. Whites include a chardonnay and white zinfandel. Plus, this is probably the only place in Little Italy where you can walk in wearing t-shirts and sandals with a good conscience. Being the very casual eatery that they are, Amicci's doesn't care about your attire.

Service at Amicci's is quite good. Servers are quick to grant "more bread" requests and refill drinks frequently. And if you're worried about a wait, don't. Entrees come out of the kitchen like lightning, perhaps no longer



JEREMIAH CRIM/NEWS-LETTER

An Italian food hotspot, Amicci's will let you in wearing a T-shirt.

than 15 minutes after they're ordered.

On the subject of waiting, though, you might actually have to wait to get in to this hidden gem of a bistro. There are no reservations. Therefore, sizeable crowds often gather in the restaurant's small vestibule to put

their name on the waiting list. Amicci's is pretty popular, so chances are you could have to wait anywhere from 15 minutes to half an hour before you are seated. But the wait is worth it. Nowhere else in Little Italy will you find food of this quality for such little cost.

Does seafood float your boat? Try Phillip's

News-Letter Staff

With its 870-person capacity and four other branches within the Harborplace Light Street Pavilion alone, Phillips is, very simply, a tourist trap.

Phillips, Ocean City's home-grown seafood giant, embodies the stereotypical regional spirit: the fisherman, up at 6 a.m., out on the Chesapeake in his sailboat, fishing nets in hand. Or bucket o' seasoned crabs on the waterside before the baseball game.

However you would like to see it, Phillips features an array of crabs, fish fillets, shellfish, steaks and, well, crabs. Entrees come straight-up, home cookin' style, served alongside a handful of veggies and a scoop of mashed potatoes.

The food itself is reasonable, albeit a little pricey. Entrees in the sit-down restaurant range from \$15-35, and sandwiches and salads are between \$6-12. Drinks are as much as \$8 apiece and frequently come in a souvenir glass. While the food does

not win the restaurant any "Best of Baltimore" awards on a regular basis, it is pretty good eats, and at the very least, filling. If you get an entrée, expect to take part of it home.

Phillips is known for its crabs, although admittedly, the majority come from East Asia. But that is true with any of the local crab houses. Regardless, the crabmeat itself is wonderful. It comes in an array of dishes, from the most basic crab cakes (broiled or fried) to the slightly larger (and meatier) crab cakes to crab meat sautés to softshells to crab imperials (crabmeat in a rich, creamy sauce).

If you have extra time and energy, get a bucket of hardshells and go at it right there on the table. The tables are all wood, and they are all pretty solid, being made to withstand the impact of mallets on shells.

Phillips offers a handful of other fish, from the buckets of mussels or clams to the lobsters in various degrees of intactness (full Maine lobster down to lobster claw scampi) as well as tuna

steak and the occasional rockfish and/or swordfish when in season. And you can get any of it stuffed with, well, more crabmeat.

To start off dinner, Phillips features a cream of crab soup and a crab and spinach dip. Both are incredibly rich. Aside from the cream of crab, lobster bisque

of crabmeat and also a good choice.

For lighter dining, go with a salad platter — you will get a large bed of lettuce, fruits and vegetables topped with a crab/shrimp/seafood salad. Or pick a sandwich for a manageable quantity of the fillet or salad of your choice.

If you do not like seafood, there is a chicken sandwich, a chicken Caesar and a few hamburger/steak items. I am a big fan of the Caesar salad. For the most part, it is all pretty standard fare.

If you are a vegetarian, Phillips does offer an option aside from French fries. You can probably get a better veggie-cake somewhere.

After the meal, if you did not fill up on an entrée, fit in a dessert. Also in very generous portions, none of the cakes are baked in-house but they are good nonetheless. Cheesecake, Derby pie and White Russians (chocolate cake with Kahlua cream filling) are usually options. Otherwise, there are some

pretty rich mixed drinks (peaches n' cream), ice cream or coffee (Do not ask for espresso, though. It comes from a plastic bottle).

The clientele changes on a day-to-day basis. Sunday afternoons the over-60 crowd packs the house to hear the live oldies band, and on weekend nights the folks in the bar are singing "American Pie" well into the early morning hours after the majority of the wait staff has left. Otherwise, Phillips usually gathers a good handful of people from whatever convention is being held downtown or whichever team is playing the Orioles.

So, should you go to Phillips? Some of the smaller and less visible seafood restaurants are definitely better. However, if you have been strolling through the Inner Harbor, it is a weeknight so the line at the door does not stretch around the corner (Phillips does not take reservations) and you are in the mood for some crabs, Maryland-style, then come on in. Just ask for a table with a view.

PHILLIPS

301 Light St.

Phone: 410-685-6600

Price: \$10-\$20

Location: Harborplace Light Street

Pavilion

Hours: 11:00 a.m. 9:00 p.m., 7 days a

week.

A taste of the good life at the Charleston

By Audrey Henderson

Just when you think life couldn't get any better, the Charleston delights you with its impeccable service and mouth-watering cuisine. Located in the Inner Harbor East, the Charleston's menu offers American fare with a hint of classic French and Southern influences. Executive Chef Cindy Wolf updates the menu daily as she adds new ingredients and dishes to the ever-evolving list of selections.

With a selection of seven courses, arrive hungry! The "Grand Seven Course Tasting Menu," at \$70 per person features the chef's selection of some of the most enticing selections of the evening. My party included four starving college students, and we opted to create our own tasting menu from the numerous selections.

For the first course, we ordered lobster bisque finished with brandy and tarragon. It was creamy and sweet, tasting better with each spoonful. Other tempting first course selections included rabbit risotto finished with applewood smoked bacon on a chiffonade of baby spinach and pan-seared foie gras with cara-

CHARLESTON

1000 Lancaster St.

Phone: 410-332-7373

Price: about \$70

Location: Inner Harbor East

Hours: Monday through Thursday, 5:30pm to 10:00pm. Friday and Satur-

melized granny smith apples and apple cider reduction sauce. However, we couldn't get caught up on the first course with so many more dishes to try.

Our second course selections included ducktrap river smoked salmon with sour cream, capers, red onion and toast and crispy cornmeal crusted oysters with a lemon-cayenne mayonnaise. My dinner companions expressed their delight and approval of these beautifully prepared dishes as I sipped on wine and waited for my main course of grilled veal tenderloin with sauté of Yukon gold potatoes, Portobello and shiitake mushrooms with whole grain mustard sauce. The veal was the most deliciously tender piece I have experienced, and the mustard sauce over the Portobello mushrooms was simply to die for. Our other main course selections

included grilled, jigsaw-bacon-wrapped beef tenderloin with mashed Yukon gold potatoes, asparagus and sauce bordelaise and roasted Creole spice-rubbed Florida grouper with shiitake mushrooms, green onions and tomato rice.

Wine and cheese aficionados will fall in love with the Charleston. It has the distinction of being the only restaurant in Maryland that offers a cheese course, a tableside presentation of over thirty artisanal cheeses. Selections of Sir Laurier, Poulligny St. Pierre and Pont l'Eveque are delectable rare finds. To complement the many flavors of food at the Charleston, Co-owner and Wine Director Tony Foreman has acquired over 500 vintages from vineyards around the world. Our selection was a light 1997 red burgundy from the South of France, recommended by our server. Seeking wait staff recommendations is a good idea, considering the selections of food and wine are vast.

The staff is well-versed in all of the menu choices down to the special ingredients that Chef Cindy Wolf uses, and the service is impeccable. You'll never have to ask for anything; it will already



JEREMIAH CRIM/NEWS-LETTER

Although a tad pricey for the average college student, sometimes the occasion calls for a place like the Charleston.

be taken care of by the six or seven waiters who will monitor the progress of your meal.

Whatever you choose to order, be sure to leave room for dessert. The vanilla crème brulee and banana-pecan cake with caramelized ice cream were our selections. The vanilla crème brulee was sinfully rich, and it took three of us to finish it off.

With free valet parking, a main

dining room that makes you feel as if you're seated in a Southern garden, and food that will make you want to enroll at the Culinary Institute of America, you will feel like a million dollars dining at the Charleston. Your bill will reflect the luxuriousness of this experience: Ours was close to \$260. But every once in while, it's good to treat yourself — especially when your parents are in town.

Chew on toppings galore at Pizza Kitchen

By David Merrick

A delicious reminder of home, for those of us from the West Coast, and an interesting new taste for those tired of boring, flat East Coast pizza, the California Pizza Kitchen offers something for us all. Featuring fresh, hearth-baked pizza, salads, pasta, sandwiches and more, everyone should be able to find something they like.

The chefs of the California Pizza Kitchen don't seem to see a

limit to the variety of toppings on their pizza. Of course, they have the traditional cheese and pepperoni, but the more daring patron will be delightedly surprised by even the most strange sounding combinations. To truly experience the California Pizza Kitchen, you should be prepared to try something you would never expect to find on a pizza.

The menu is covered with over 28 different pizzas, and the option to design your own pizza makes the possibilities endless.

More traditional choices include Italian sausage, mushrooms and pepperoni, cheese, Hawaiian and several others. Two interesting spins are put on the classic cheese pizza staple: the five-cheese pizza has Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and shaved Pecorino Romano cheese and the goat cheese and roasted peppers pizza offers an even more unique taste.

If you feel a little more daring, give the very popular BBQ chicken a try. The Philly Cheesesteak pizza offers a unique sandwich/pizza combo: it has thinly sliced beef steak with sautéed onions, mushrooms, peppers and Provolone and American cheeses.

Those of you looking for a more southern flavor will enjoy the Santa Fe chicken pizza, which has grilled chicken breast marinated in lime and herbs, caramelized onions, Mozzarella cheese and cilantro and topped with fresh tomato salsa, sour cream and guacamole. For those looking for a little more spice, try the chili-flavored Southwest chicken burrito.

The sausage lover cannot re-

CALIFORNIA PIZZA KITCHEN

201 E. Pratt St.

Phone: 410-783-9339

Price: \$10-15

Location: Inner Harbor

Hours: Mon-Thurs 11:30 a.m. - 10:00 p.m., Fri-Sat 11:30 a.m. - 11:00 p.m., Sun 11:30 a.m. - 9:00 p.m.

sist the sweet and spicy Italian sausage pizza, which combines sweet Italian sausage and grilled spicy Italian sausage with tomato sauce, roasted red and yellow peppers, mild onions and Mozzarella cheese. The California Pizza Kitchen also offers many vegetarian options, including the vegetarian with Japanese eggplant pizza, covered in mozzarella cheese, baby broccoli, grilled Japanese eggplant, roasted corn, sliced red onions, mushrooms, sun-dried tomatoes and tomato sauce, as well as the Portobello mushroom pizza and tomato, basil and garlic pizza.

Finally, for the daredevils among you, the California Pizza Kitchen has cooked up some very untraditional but tasty combina-

tions. The Thai chicken pizza is certainly one-of-a-kind and was invented at the Pizza Kitchen, it has pieces of chicken breast marinated in a spicy peanut-ginger and sesame sauce, Mozzarella cheese, green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts. The very unusual caramelized pears and Gorgonzola pizza, which might scare away many, will reward those who have the guts to try something strange. It is topped with Fontina and Mozzarella cheeses, sweet caramelized onions and chopped hazelnuts.

Arguably the most remarkable item on the menu is the Peking Duck pizza. Yes, you heard me right — it has Peking Duck on it! Believe me, it is excellent and definitely worth a try.

The California Pizza Kitchen offers many types of pasta, salads and sandwiches as well as pizza and you should definitely peruse the dessert menu if you still have room. It is located at 201 E. Pratt Street, in the Inner Harbor. A pizza will run around \$10-15 and will easily feed two people, though it can be finished by one.



LIZ STEINBERG/NEWS-LETTER

The pizzas here beat Papa John's for variety, by a mile.



LIZ STEINBERG/NEWS-LETTER

Romantic atmosphere aside, this place is a fine excuse to get your date dressed up.

Try Della Notte for buono Italian cuisine

This Mediterranean eatery offers a meal for every taste. Its creative cooking should bring you back for seconds.

By Sarah Parkinson

If you're looking for the more non-traditional side of Little Italy, Della Notte is a great place to go for a date or dinner with a small group of friends. Don't expect checkered tablecloths, drippy candles, or violins; this place is almost overwhelmingly modern. Decorated with fake busts of Roman emperors, a huge tree in the middle of one of the rooms, and tons of ivy, the low-lit dining area is perfect for a trendy, contempo-

The low-lit dining area is perfect for a trendy, contemporary dining experience.

rary dining experience. The waiters may espouse the apparently addictive school of patterned black vests, but they're friendly and funny. Service is impeccable, and the food was superb.

Della Notte has a fabulous selection of appetizers compared to many other Little Italy establish-

DELLA NOTTE
801 Eastern Ave.

Phone: 410-837-5500

Price: \$12-18

Location: In the heart of Little Italy
Hours: Tue-Thu 11 a.m.-10 p.m., Sun 11 a.m.-10 p.m., Mon 11 a.m.-10 p.m., Fri-Sat 11 a.m.-Midnight

ments. Try the Torte Ripieni con Granchio if you like crab meat and filo dough. For those more accustomed to homemade Italian, order the Polpetta Marinara (accurately described as "Mama's meatballs").

Or you could take the easy way out — the basic yet mouth watering Caesar salad. When it comes to the main course, even the picky eater will appreciate simple dishes like Gnocci alla Genovese — a bowl of miniature potato dumplings in pesto cream sauce or a more traditional tomato sauce. If you're into seafood and a little daring, try the Cioppino—a medley of fresh seafood over rice.

Skipping the lecture on the evils of veal, it's also safe to say that the chefs at Della Notte had neither moral nor creative restrictions when deciding upon the menu. They generously mix cremini mushrooms, artichoke hearts, asparagus and olives into

many of their dishes.

I sincerely hope that you're still hungry enough for dessert by the time you finish your main course. In addition to the exquisite cannoli, the profiteroles (vanilla cream puffs drenched in chocolate mousse — mmm) or, of course, the tiramisu (choose from traditional tiramisu or tiramisu cake) give you plenty of options for a perfect end to your night (well, until you get back to campus with that new hottie, eh?).

Nothing is overly exotic; the chef sticks to a lot of old favorites when it comes to dessert. Puritans can always order the ice cream or maybe even the Tartufo (to quote the menu: "a rich chocolate mousse surrounding a vanilla cream center, rolled in crushed hazelnuts then covered with a layer of dark chocolate").

If you're lucky enough to be of age, there's also a selection of specialty coffee drinks — I like the sound of the Caffè B-52 myself. For the youths, there are also the basic lattes and cappuccinos to ensure a legal fix until you can find your way to the frats.

Della Notte is located at 801 Eastern Ave., right before the Little Italy sign that stretches across the roadway. Put away the jeans for this one, but leave the suit in the closet. A collared shirt (tie optional) is sufficient attire for guys; girls will get by with nice pants, but a skirt might be advisable. Phone: 410-837-5500, or, since this is Hopkins and we're dorks, the website: <http://www.dellanotte.com>

Pierpoint eats are peerless

By Peter Zou

As luck would have it, the 12th anniversary of the opening of Pierpoint Restaurant and Bar just happened to coincide with this reviewer's visit. Chef Nancy Longo's "colonial and modern combination" of Maryland food adorned the menu with famous specialties such as Smoked Maryland Crab Cake and Eastern Shore Rabbit Sausage. The atmosphere of the restaurant was quaint and rustic — very personal. The open kitchen in the back gave diners a view of their meal in progress. The service was friendly, but not intrusive. The wine list was extensively prepared with the usual, and none stood out as special on the reserved list.

The price ranges were fair. Soups and appetizers were \$6 to \$12. While the entrées were around \$25. An average meal averaged \$40 per person, excluding beverages.

Maryland Tomato Soup started out as an average bowl of soup, but quickly elevated itself to a very delicate, somewhat spicy and textured broth. The proportions of vegetables were healthy chunks with quite a bit of crab meat near the bottom. As with many of the other dishes, the taste improved as I reached the bottom of the bowl.

Other appetizers included the two most highly regarded, and most famous specialties — the Smoked Maryland Crab Cake and the Eastern Shore Rabbit Sausage. The crab was simply amazing. It was one healthy chunk of crab meat. Unlike other places where you expect a mass of bread with a few slivers of white meat, at Pierpoint, the crab cake came flowing and falling apart with a bounty of crab meat. Perfectly laden with a potato-cake composed of corn meal and white corn kernels, it came topped with a remoulade sauce.

Following what seemed to be the pinnacle of the evening was the rabbit sausage. It didn't compare with the crab cake, but did hold its own quite well. The unique and acquired taste of this interesting taste of this dish did not escape this reviewer and his companions. The spinach served with the sausage, however, failed to amuse the taste buds.

The entrée samples included rack of Lamb, soft-shelled crab and tenderloin steak. The very tender steak seemed to just "melt

in my mouth," as a friend described it. The texture and taste were quite up to expectations. Served with a lump of mashed potatoes and vegetables, the 8 oz. steak was very superb.

The second entrée, the soft-shelled crab, came stacked on a beautiful array of finely chopped carrots and chives for decoration. Laden in a rich cheese-like sauce

PIERPOINT

1822 Aliceanna St.

Phone: 410-675-2080

Price: \$12-25

Location: Amidst the madness of Fells Point

Hours: Tue - Thurs: 5 p.m.-9 p.m., Fri - Sun: 5 p.m. - 10:30 p.m.

and portabella mushrooms, the soft-shelled crab was as delightful to rip apart as it was to consume. It very well might have been crab at its best. No more needs to be said. Go try it.

Finally came the rack of lamb, served with yet another gracious helping of mashed potatoes. This time, the potatoes had a butternut honey taste that included the skins of the potatoes as well as a sweet, almost yam-like flavor.

An order of well-done rack of lamb somehow turned into Sunday massacre. The chunk of meat could have still been spasming and jerking on the plate, had I not skewered it in half just in time to see my plate overflow with the sweet juice commonly referred to as blood. After being sent back for a second chance at the fiery grill, the lamb returned, thoroughly dead, non-bleeding and non-moving. The meat, having been completely cooked, revealed itself to be one of the most tender and juicy pieces of lamb possible. It was good.

The dessert menu contained a delightful array of ice creams, custards and pie pronounced alla-Cartman style. One specialty was the chocolate fork, which is exactly what it sounds like — a piece of chocolate shaped like a fork.

Overall, Pierpoint was an amazing experience, the food definitely matched up to the hype. I highly recommend this restaurant as a great place for a date or for whenever the parents are visiting and you feel like a great meal — as if Terrace food wasn't good enough.

HAMPDEN

Home of the Whopper and of the mullet

BURGER KING

555 W. 29th St.

Phone: 410-889-7380

Price: \$3-\$6

Location: By the I-83 entrance in Hampden

Hours: 6 a.m.-11 p.m., 7 days a week

News-Letter Staff

So, I was driving across 29th St. the other morning, on my way to I-83, when all of a sudden I saw it. The new Burger King. No more driving all the way to Towson for the best fast food on the planet.

Now, you have to understand, I love this place more than the guy on the commercial who used to use that line. When I drive between Baltimore and New Jersey, I purposely go out of my way to stop at Burger King instead of McDonalds. Though the fries are not as good, the hamburgers are better. And while this is probably partly psychological (because I love those broil marks painted on to the burger) there is something objective to it. The smell of the flame-broiled burger is just

10 times better than that microwaved piece-of-crap patty that Micky-D's gives you. Anyway, I digress.

Being that I was hungry on the morning that I passed this place for the first time, I decided to stop for breakfast. I parked the car and went inside for a bite. Let me tell you, this was a treat. First of all, there was no bulletproof glass on the server's windows. That is unlike most of the fast-food places around here. I felt pretty safe, although there was some police activity at the door which I could not quite figure out. Second, the place was clean. I mean really clean. It did not smell like crap; the floor was not sticky from a recent spill that had not been cleaned up and it just felt like a normal restaurant.

Another good thing was that the workers were actually nice. The woman working behind the counter was friendly and did not raise her voice in frustration because I could not make up my mind right away and was really helpful. When I ordered my food, which consisted of an Egg McMuffin, or whatever Burger King calls the egg sandwich, home

fries and pancakes, the woman let me know that the pancakes would not be ready for a while. While this does, in a way, defeat the point of a fast-food restaurant (the fact that the food was not ready—not that the woman was actually courteous) it was helpful because the woman gave me the option of getting the egg sandwich first and not having to wait for all the food just because a portion of it was not yet ready. I took this option and sat down with the egg sandwich.

In doing so, I realized another nice thing about the place — it was not very crowded. Now I do not know if this is a usual phenomenon, but it was definitely nice to sit there, finish my food and be able to just walk back up to the counter and get more food without waiting on line; though the woman laughed at my abnormal appetite, it was a good-natured laugh and made the whole experience more comfortable.

I finished my breakfast in peace and drove away satiated physically and mentally. It was a great experience that all people should have once in their lives.



FILE PHOTO

Now you can visit the Home of the Whopper near your own home. The burgers are flame-broiled, you know.

Energy= poppy (scallion cream cheese)²

EINSTEIN BROS

4535 Falls Rd.

Phone: 410-484-9102

Price: \$0.65-\$6

Location: Falls Rd.

Hours: Mon-Sat 6 a.m. - 5 p.m., Sun 7 a.m.-4 p.m.

News-Letter Staff

There were no bagels behind the Iron Curtain. I bring that up because I am not a bagel snob. The only bagels I really know are Baltimore bagels. Yes, I know that for really good bagels you have to go to New York, but when you live in Baltimore, you work with what you have. Kosher bakeries have done great things for Baltimore's bagels, but you do not have to be Jewish to know that Pikesville has the best bagels around.

People from all over Baltimore City and County rave about Joan and Gary's Original Bagel Co. (1496 Reisterstown Rd., 410-484-9102), an independent bagel shop where anybody who knows

anything about bagels goes for his or her bagel needs. But, here at Hopkins, especially without a car, we do not have the option of "independent" bagels. Our choices are limited to chains, or the frozen food isle.

If you have to go to a chain bagel place, Einstein Bros Bagels is the one. What originated as an independent Princeton, N.J. shop 10 years ago is now a national, well-respected company. But just because they went corporate does not mean that their bagels lost their flavor.

Flavor, or specifically the variety of it, is what is great about Einstein Bros Bagels. Not only do their bagels range from plain to potato to cranberry, their cream cheeses are original and delicious. With such unusual flavors as cappuccino and jalapeno salsa, the double whipped cream cheese is the best part having a bagel at Einstein Bros.

It is interesting to see what bagel/cream cheese combinations you can come up with. Honey almond cream cheese on a blueberry bagel? Sun-dried tomato

and basil on cracked-pepper potato? Garden veggie and lox on an asiago? Go ahead, get as weird as you want.

The Einstein Bros Bagels near-

est campus is somewhat small and easy to miss, but when I went in on a Sunday morning it was very crowded. Einstein Bros smells like a good bakery should — like fresh

coffee and bagels. Everything is baked daily, including specialty breads and challah. If you do not have time to sit down and smell the Melvin's Darn Good Coffee, everything is available to go. You can get a baker's dozen bagels for \$5.49, a container of flavored cream cheese for \$2.75 and even a packet of high-quality smoked salmon for \$4.95. You can even take home some Darn Good coffee with you to brew later.

The woman behind the counter was somewhat brash and impatient, but I had my order in under two minutes, which was impressive considering how packed it was.

So, if Sam's and Dunkin' Donuts do not float your boat and frozen Lender's bagels make you cringe, try Einstein Bros Bagels.

The bagel snobs might still sneer at the slightly too-soft bagels and the bagel purists might be upset with the weird flavors, but I have yet to meet someone who hates honey almond double whipped cream cheese, or "schmear," as Einstein Bros calls it.



LIZ STEINBERG/NEWS-LETTER

Everybody get your roll on (with spices) at Einstein's Bagels.

A slice of southwestern heaven on The Avenue

GOLDEN WEST CAFÉ

842 W. 36th St.

Phone: 410-889-8891

Price: \$4 - \$9

Location: Hampden, on the Avenue

Hours: Sun. 9 a.m. - 2 p.m., Mon. 8 a.m. - 3 p.m., Closed Tue., Wed., Thurs. 8 a.m. - 9 p.m., Fri. - Sat. 8 a.m. - 10 p.m.

By Teresa Matejovsky

For a cool break from the norm and a trip to feast both your stomach and your eyes, a solution awaits just around the corner in Hampden. Sharing half of a rickety white porch with a vintage clothing store, the Golden West Café sits very inconspicuously on Hampden's main street; if not for the yellow banner above the porch steps, you'd probably drive right by without even knowing. This tiny local gem, though, is definitely worth discovering. The restaurant's decor is as confused as its name — what can you expect from a southwestern café? This hole-in-the-wall invokes all the themes of a Parisian café and a western saloon at once, lining the walls with everything from a Mona Lisa tapestry to a southwestern cow skull to framed pictures of the smiling manager and his toddler. There's even a dabbling of the Orient, with Chinese paper lanterns strung from the ceiling above the tiny wooden café tables.

Somehow, everything manages to be magically unified under the relaxed, mellow ambiance.

After a while, it suddenly doesn't seem so strange to hear instrumental folk music and then look up and see a two-foot plastic Bart Simpson smiling at you from atop the coffee counter cabinets. Even the bathroom is worth a visit just to admire the old record album covers that plaster the walls.

The menu is equally appealing in its diversity, and the waiter is totally cool with answering any questions you have about the food — "green chili" turns out to be a spicy sauce — and leaves you plenty of time to contemplate your choices. The Café prepares all its dishes from local, organic food products — they claim that's their secret to a great taste — and offers a menu that is a quirky mix of southwestern food (quesadillas, vegan burgers, all-day breakfast burritos), asian fare (these amazing black-sesame sprinkled noodles) and creativity (try the apple and brie or turkey breast and mango chutney sandwiches).

Both the food and the prices are seriously amazing. The most expensive entrée was only \$8.25 — the free-range grilled chicken quesadilla, which came with colorful salsa and an enticing green salad. The Café, already voted one of Baltimore's best brunches by the City Paper and sporting a personal "thank you for adding your charm to our city" sign from the mayor, is a huge success just waiting to happen.

Their Mental Oriental salad was beautifully presented and turned out to be some spaghetti-

like noodles sprinkled with black sesame seeds atop a bed of fresh lettuce. The portion may not have satisfied a starving football player but was definitely adequate for anyone seeking a light but substantial meal. All sandwiches are between \$4 and \$7 and are served on an incredible, fluffy, caramelized-onion house focaccia bread. Just this bread itself is reason enough to pay the Golden West Café a visit. Both the black bean veggie-cheeseburger and the turkey breast, brie and mango chutney sandwich were unique and delicious creations. Instead of a typical side of French fries or chips, both arrived with the same sesame seed-topped noodles that came on the Mental Oriental salad. They are delicious, by the way.

The wonderful truth is, you'll be hard-pressed to find anything here to complain about, besides just wishing you had a bigger appetite to sample even more of the curious menu. Everything was perfectly-cooked and seasoned and served, as a nice surprise, neither greasy nor in fearsome, belly-busting portions. The melted cheese on the bean burger was light and tasty. The brie on the turkey sandwich might have done better as a more flavorful blue cheese or feta, but wasn't bad.

The dessert selection was a slight letdown for those of us who thrive off of those sweet and sinful endings to a meal. Desert varies by day, depending on what is fresh and available, so there is no desert menu. It was only carrot cake the night we went, so we opted for coffee instead.

In traditional Golden West Café style, though, what is offered is consistently offered in high quality. All you coffee-lovers will be glad to hear that the coffee selections could rival XandO's or Starbuck's. The brew was rich and tasty and served with a pitcher of cream. The restaurant also gets bonus points for having waiters who allow you free range to lounge and chat after your meal. Most likely, the Café won't be crowded enough to force you out of your seat, anyway; the only other patrons while we were there arrived for coffee several minutes before we left.

For its unique, multi-cultural charm, awesome food and amazing prices, the Golden West Café gets two thumbs up. Check out this local gem if you get a chance — and soon. It only seats about 20 people at a time and, once the word gets out, the college crowd is sure to swarm.



LIZ STEINBERG/NEWS-LETTER

Cafe Hon's warm atmosphere will remind you of Mom's kitchen.

A "Hon" fit for Atilla himself

CAFÉ HON

1002 W. 36th St.

Phone: 410-243-1230

Price: \$6-\$12 for an entrée

Location: Hampden, on the Avenue

Hours: Mon.-Thurs. 7 a.m.-9 p.m.; Fri. 7 a.m.-10 p.m.; Sat. 9 a.m.-10 p.m.; Sun. 9 a.m.-9 p.m.

News-Letter staff

"Hi, Hon, table for two?" This quaint home-style restaurant is a microcosm of all that is Hampden. Mismatched dining tables and chandeliers made of coffee cups and saucers create the perfect homey atmosphere: '50's

dining meets *Cheers* with friendly waitresses who always know your name.

If you are into good-old home-made cooking, this is the place for you. There are great salads and entrees that will stick to your ribs. Save room for dessert, though, because their pies, made with fresh whipped cream, are a must for everyone!

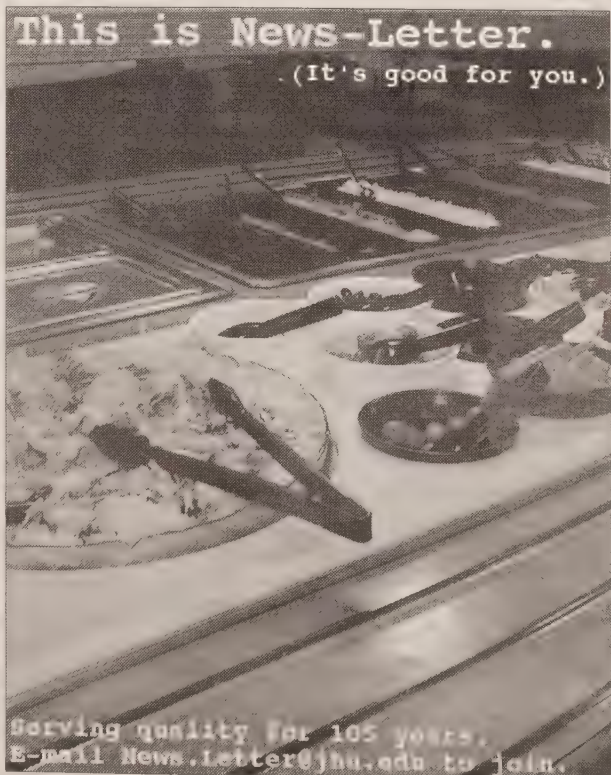
Cafe Hon is a great place for a casual meal at affordable prices.

The service is notoriously slow, so we hope you're not in a rush. But that is supposed to add to the charm of this Charm City institution. Use that time to get to know your companion, at any rate.



LIZ STEINBERG/NEWS-LETTER

This place's eclectic fare and decor are tasteful and chic.



Serving quality for 105 years.
E-mail News.Letter@jhu.edu to join.

MOUNT VERNON

Get conquered by the Mughals' Garden

By Charbel Barakat

Perhaps you've never tried Indian food before. Perhaps you've been a bit intimidated by rumors of vindaloos gone horribly wrong. If so, let me reassure you that there is hope; I am among the many that have overcome their blissful ignorance of the fine flavors and

MUGHAL GARDEN

918 N. Charles St.

Phone: 410-547-0001

Entrees: \$7.95-\$15.50

Buffet: Mon.-Fri. \$6.95;

Sat.-Sun. \$8.95

Payment: American Express, Cash, Diners Club, Mastercard, Travelers Checks, Visa

Lunch Hours: Mon.-Fri. 11:30 a.m.-2:30 p.m.; Sat.-Sun. 11:30 a.m.-3 p.m.

Dinner Hours: Sun.-Thurs. 5 p.m.-10 p.m.; Fri.-Sat. 5 p.m.-11 p.m.

colorful appearance of Indian cuisine. My introduction came some years ago at Mughal Garden, a fine restaurant in the heart of Mount Vernon and a mere minute's walk north from the Peabody Conservatory.

For the novice, its tasty dishes provide a fine introduction and hearty portions (not to mention its lunch buffet) provide ample opportunity to sample their entire range of offerings. Long-time fans of Indian delicacies will find Mughal's attentive staff helpful in preparing each dish just as you like it.

If you like Indian food and lots of it, or if you'd like to sample several dishes without spending a lot of money, visit the Mughal Garden for its bargain all-you-can-eat lunch buffet. For \$6.95, you can heap your plate again and again with a variety of mild to spicy Indian foods and a good selection of vegetarian dishes. On weekends, the brunch buffet offers even more items, along with complimentary soda and house wine. And don't worry, just because it's a buffet doesn't mean the restaurant hides its best offerings. No less than 12 entrees were available when I visited as well as multiple curries and sauces to liven up any dish.

Some recommendations are in order. Despite the fact that I'll probably always go back to cheeseburgers and french fries, a few dishes certainly impressed me. For appetizers, try the vegetable samosa or chicken chaat with potatoes, on-

ions and tamarind. Try the spicy Mulligatawny soup, the steaming platters of tandoori, chicken, shrimp or salmon tikka, kebobs, vindaloos and saags. They tell me that no Indian dinner should start without bread, and Mughal Garden has a delicious selection, including the standard nan, onion kulcha and tandoor rotii. Tempting as it may seem, try not to fill up on them, as there will be plenty to eat in the substantial main course.

Mughal Garden offers numerous seafood selections, and the lobster tandoori is a standout. The menu here is enormous and reasonable, with the real bargains being the vegetarian meals. All entrees are accompanied by some of the best Basmati rice in town. For dessert, try the kheer, an Indian rice pudding with almonds and raisins that proves easily superior to the brownie bottom pies and frozen cappuccinos that are infecting dessert menus everywhere.

The lamb vindaloo provided a delicious surprise. You must understand I'm not ordinarily a lamb man, myself. Consider it the Lisa Simpson effect: I can eat just about anything so long as it's not cute. And let's face it, those little lambs are awfully cute. But, let me tell you, this dish was more than enough to change my mind. The lamb was alive with flavor, setting

my mouth nearly aflame. Tasty to be sure, although I ran through quite a few glasses of water before figuring that out.

A word to the wise: no matter how tough you think you are, when you tell a Mughal waiter that you'd like your lamb "as hot as possible," you'd better be ready to go to war. Their chefs won't hold back the curries and chilis, so choose your words carefully.

Disappointments are minor, yet significant. I found the service somewhat lacking, waiting over 20 minutes for a relatively simple order of chicken vindaloo. There was a large wedding party being served in the back room at the time, so a slight delay might've been understandable. Still, it seemed a bit much. All in all, though, not a bad experience.

For the best in pricing and atmosphere, Mughal Garden comes out on top once again. Although the dining room is fairly sizable, the setting can still be quite romantic at night, with candle light and lovely Indian sculptures and paintings everywhere you look. There's never much of a wait here, reservations are rarely necessary, and management often makes the rounds to inquire about the quality of the meal. Give Mughal a shot, but don't forget the Roloids.



JEREMIAH CRIM/NEWS-LETTER

All-you-can-eat Indian food? You can count me in.



EUGENE YUM/NEWS-LETTER

Thai Landing eases up on the grease in exchange for real taste.

Leave your pad for some Thai

THAILANDING

918 N. Charles St.

Phone: 410-727-1234

Entrees: \$10-\$15

Lunch Hours: Mon.-Fri. 11:30 a.m.-3 p.m.

Dinner Hours: Mon.-Thu 5-10 p.m., Fri.-Sat 5-10:30 p.m.

By Josephine Yun

Thai Landing has got a) the best non-greasy Pad Thai for miles around; b) a very chill, comforting atmosphere; and c) friendly, expert waiters.

Sometimes they'll have the radio playing at lunch, but dinnertime calls for some soft tunes by Thai artists. The decor is traditional and elegant. Countryside scenery and musical instruments adorn the walls; sculptures of polished wood greet you at the entrance.

Any version of their lemon-grass soup will warm you up, punting the cold you thought you were getting. My favorite appetizer is the spring rolls (Po Peah Thod), which can be served vegetarian if requested. Be careful, they're hot to touch! The outer shell is delicate and crunchy, but not flaky; inside, there are clear noodles, crisp vegetables, and chicken. Spoon a little of the tangy sweet sauce that comes with them, and ... [falls out of her chair].

Their Pad Thai, again, is not greasy, but light and starchy be-

cause they're rice noodles, but the crunchy bean sprouts, peanuts, fresh spring onions, and chicken (or tofu) balance the gumminess. Wash that down with a Thai iced tea. Yup.

My buddy's favorite Thai Landing dish is the Panang, a medium spicy dish of beef or chicken sautéed with chili paste, fresh (crunchy!) string beans and carrots and coconut milk, garnished with lime leaves. The sauce alone (which we call "panang goo") is absolutely delicious over plain steamed rice. The spiciness of chili paste, mildness of milk, and the flavorful vegetables all come together in perfect taste bud harmony. You will see, eating through Thai Landing's menu, that this great balance is a running theme with all their dishes. (You know a dish is good when merely thinking of the sauce makes you drool.)

Another friend, who is vegetarian, gave the vegetable fried rice (Khao Pad Puk) a thumbs up. Thai Landing also serves up a quality curry. Both the red coconut curry and green coconut curry will make you happy.

For dessert, there's nothing like piping hot rice pudding — or cool mango with sticky rice. Thai iced coffee will spoil you for just about any other kind. Just sit back, draw on that straw, and forget about that test for awhile. Even if you fail, Thai Landing will still be there.

Pizza snobs find satisfaction in Baltimore

Never on Sunday has quality pizza, but don't even try after church.

NEVER ON SUNDAY

829 N. Charles St.

Phone: 410-727-7120

Price: \$1.95 for a plain slice

Location: Mount Vernon

Hours: Mon.-Sat. 7:30 a.m.-3 a.m.

By Charles Donefer

There are three types of pizza.

The first is the junk you wolf down at 1 a.m. when you've got the study-or-drinking-induced munchies and don't really care what you're eating, as long as it's greasy and filling. You can get it delivered to your door by Papa Johns, King's Pizza or Domino's at just about any hour of the day or night.

The second is "gourmet pizza," the sort of stuff that California Pizza Kitchen, Wolfgang Puck and his ilk traffic in. This sort of pizza is ashamed of its humble urban pizza parlor roots and consequently covers itself with fancy toppings such as Peking duck or artichokes.

The third type of pizza, quality pizzeria pizza, is generally harder to find, since it costs the same and comes from the same types of places that non-chain junk pizza comes from. The difference is in quality. The cheese is pale yellow in color and stringy and refuses to separate from the rest of the slice when you take a bite, as opposed to the deeper yellow and rubbery texture of Papa John's. The crust is crispy on the bottom, but tender and puffy (not flaky) on the perimeter. Quality pizzeria pizza has less tomato sauce than junk food pizza, simply because better pizza is made fresh and thus doesn't need the moisture. The tomato sauce on good pizza is sweet, not acidic. The fla-

vors are bold, simple and well executed — a proletarian culinary masterpiece.

The only problem is that I've only found one such pizzeria in Baltimore, one which doesn't deliver north of 25th St. It's called Never on Sunday and serves Greek, Italian and American food as well as pizza in the heart of Mount Vernon until 3 a.m.

Located on a corner that is inhabited by the seediest characters Baltimore has to offer stumbling around at any hour of the day or night, Never on Sunday usually has some spaced-out character waiting for a bite or just looking for a place to warm up. Don't worry — the best pizza usually comes from the filthiest joints. If you want to eat in, there are tables in the back, but getting a slice on the run is perfect for those times when you need a bite between cocktails at the 13th Floor or between sets at Paloma's.

There is pizza and there is pizza. Drop by Never on Sunday and find out what you're missing.



LIZ STEINBERG/NEWS-LETTER

Enjoy a basic pizza as it should be — simple and delicious.

Get your beer by the yard at the Owl Bar

OWL BAR

One E. Chase St.

Phone: 410-347-0888

Price: \$8-\$15

Location: Mount Vernon

Hours: Mon.-Thurs. 11:30 a.m.-2 a.m.

(Kitchen closes at 11 p.m., brick oven

pizza and raw bar open until 2 a.m.)

Fri.-Sat. 11:30 a.m.-2 a.m. (Kitchen

closes at 11 p.m. brick oven pizza and

raw bar open until 11 p.m.)

By S. Brendan Short

There's just something about the Belvedere. Maybe it's the series of posters announcing its presence halfway down the block before you even get there, maybe it's the pictures of famous guests in the lobby, or maybe it's that wedding-cake-gothic roof that finishes the whole thing off. Probably, though, it's the fact that it's one of the few buildings I've encountered with not one, but two bars. And that just makes it special.

The Belvedere's mirrored lobby gives way to the mellow, wood-paneled interior of the Owl Bar, where stuffed animal heads (whether animals were actually harmed in the making of the bar or whether the heads are fake is beyond the knowledge of this reporter) mix with stained-glass accents behind the bar to create an atmosphere at once casual and

posh. Over the bar, the stuffed owls which give the bar its name survey the scene placidly, blinking now and then. Lore has it that the blinking was originally designed with the purpose of informing drinkers during prohibition of when it was safe to partake of liquid refreshment, and when the presence of law enforcement officials precluded that luxury.

There's a full bar down at the Owl, but any patron will tell you that what this place is really about is beer. Their draft list is one of the most extensive around, and what's more, you can buy it in yards. Yes, you read correctly. They sell beer in yards. It's a long thin glass, with a bulb on the end and flared on top, like the plastic glasses they sell fruit drinks in a Spring Fair. They're served in a wooden frame to keep them from falling over, and frankly, they're a little hard to drink from, as well as being pretty pricey (about \$14 or so), but there's nothing that can compare with the coolness factor of sitting with a group of friends after work with your yards and half-yards, and watching as the cool, frothy beer rushes down the tube to quench your thirst. Nothing like it, my friends.

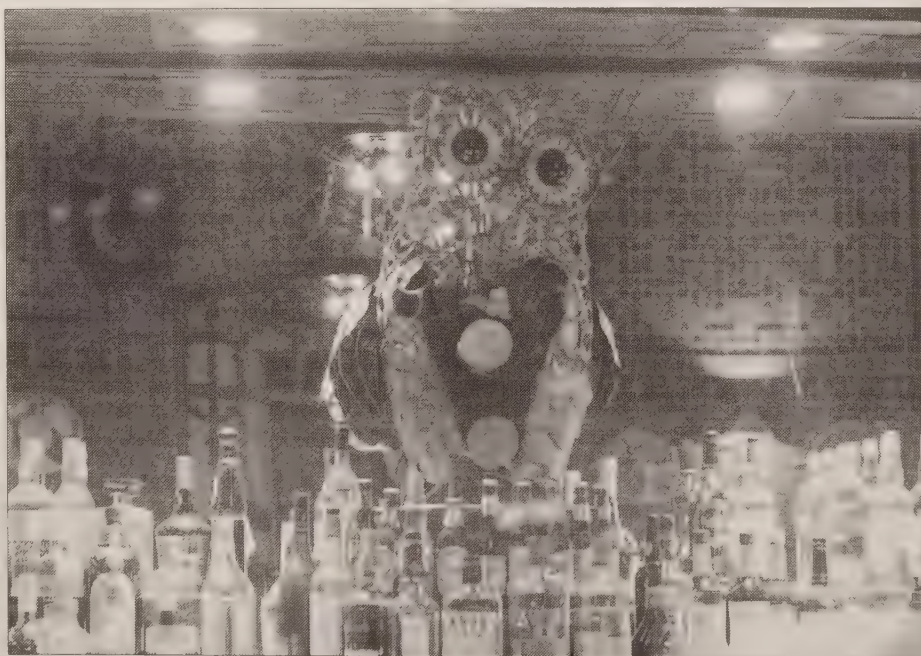
Of course, there's also food to be had at the Owl. For example, the chicken tenders are some of the crispiest I've ever

had. Really. The sheer crispiness of them is to be marveled at. The chicken underneath is pretty good too, but the crispiness really forms the highlight of the whole plate. The brick oven pizza is also quality (well, pizza made in a brick oven almost inevitably is) and it's served until closing time, which is a big plus

when those late-night, middle-of-drinking-spree hunger pangs come upon you suddenly, but you don't want to leave the bar. There's also a more extensive, non-bar-food menu, but given the timing of this reporter's visits, there's been no real sampling from it.

The Owl Bar is casual enough

to hang out with friends, but posh enough to bring your parents and to make you feel like you're living the good life for a while. Friendly service and a low smoke factor make it all the more alluring, but keep in mind that all this ambience has a price. But then again, as always, you get what you pay for.



MIKE FISCHER/NEWS-LETTER

At the Owl Bar, you can get beer by the yard and excellent chicken tenders by the plate.

Chow down on blue-collar fare at a yacht club where nobody has a boat

MIDTOWN YACHT CLUB

15 E. Centre St.

Phone: 410-837-1300
Price: less than \$12
Location: Mount Vernon
Hours: 11 a.m. - 2 a.m. Daily

By Mike Spector

Don't look for fine dining at Mr. Beverages Midtown Yacht Club. But do expect good food and good times.

Located in Baltimore's historic Mount Vernon, the Yacht Club offers a blue-collar atmosphere for the hungry and weary. Good burgers and Buffalo wings, peanut shells, a full bar, cigarette smoking and multiple televisions define this small restaurant.

Yacht Club is moderately priced and a good place to chill, so long as you don't mind the cigarette smoke — every area in the place is open to smokers and that can make for a foggy atmosphere on a crowded night. As far as food goes, Yacht Club does the basics very well. The burgers are cooked to order, juicy and delicious. Club sandwiches are just as good — take your pick of a roast beef, ham or turkey club. Even the pizzas are fairly good — not your gourmet brick oven style

but tasty nonetheless. Add to that to buckets full of free peanuts — the shells can be tossed on the floor at will — and you have some good standard fare.

Chances are, you may just come to Yacht Club to munch and if that's the case, the establishment has you covered. Appetizers abound. Some are better than others, but none will leave the hungry unsatisfied. Start with the Buffalo wings. They come in three categories of hotness, what Yacht Club calls "Three Degrees of Wings." Choose from Chicago Fire, Baltimore Fire or Buffalo Fire. The wings are meaty and come with standard bleu cheese dressing on the side. Appetizers also include Nachos Grande, chicken fingers, mozzarella stix and chips and salsa. The mozzarella stix are a bit plain but most of these starters are up to snuff.

In addition to burgers and sandwiches, Yacht Club does some Mexican cuisine. Granted, it's not a Tex-Mex place, but the dishes are still pretty good. Chicken, steak and shrimp quesadillas and fajitas are available, as well as flautas, taquitos, tacos, burritos and chimichangas.

Yacht Club also has Caesar and House salads to choose from, to which you can add shrimp or chicken.

Yacht Club also offers specials

for Monday Night Football and a karaoke night every week. Monday night is 25 cent wing night. This deal, along with football makes for a very crowded, peanut shell filled, smoky atmosphere at the Yacht Club.

Yacht Club is moderately priced — nothing over \$12 — so you won't bust your wallet trying to get a meal there. You'll have to go somewhere else for dessert, though. After all, it is a bar, specializing in drinks and good munchies.

As for service, it depends what day you catch the Yacht Club on. When the place is relatively empty — afternoons and nights not carrying big sports action — the service is quick and top notch. But on crowded nights, service can be dreadfully slow, so be sure you're going to hang out for a while and relax — wanting a meal on the double will not serve you well. Yacht Club also has a limited number of tables which are first come, first serve, seat yourself. So if it's crowded, you may very well

find yourself standing around until a table clears, or asking someone if you can share theirs.

Service and smoke are the only real identifiable negatives to this place. If you can handle that, and you want a place that serves good food and provides an exciting but also relaxing social atmosphere, Yacht Club is a great place to try.

The Midtown Yacht Club is located at 15 E. Centre St., right across the street from the Peabody Institute.

Sascha's 527 offers a trendy atmosphere

By Audrey Henderson

The trendy chic feel of Uptown Manhattan without the exorbitant prices can be found at Sascha's 527 in historic Mount Vernon. Located one block south of Peabody Conservatory, Sascha's is elegantly modern and has become one of the most popular dinner spots for Baltimore's hip social crowd. Don't let a 20 minute wait at the door deter you from putting your name on the list (reservations are not available). Head straight back through the restaurant to Sascha's cocktail bar, which wraps around the back of the room and serves up some delicious concoctions. You'll probably meet a few 20-somethings who are there to enjoy a martini before heading out for the night.

You will be dazzled by the grand atmosphere of the 20 foot ceilings, large columns, decadently painted walls of gold and maroon, and the crystal chandelier that hangs in the center of the room. The one room restaurant feels enormous, and the wall space is decorated with trendy, new-age artwork that is for sale by visiting artists.

The beguiling food is unbelievably low-priced with nothing over \$15 and offers an eclectic selection of French, Italian, American, Vegetarian, Mediterranean and Middle Eastern dishes. The 13 "Taste Plates" are appetizers that feature some of Sascha's most adventurous creations. Choices range from Cajun coconut shrimp and Indonesian chicken canes to potato pancakes

with caviar.

The "Big Plates" are entrees that come with two vegetables of your selection on the side, as well as with two sauces. The sauces, a hallmark creation of Chef Quinn Appleby, include 12 tasty garnishes. My favorite "Big Plate," the grilled salmon, is delicious with the soy wasabi ginger and thai peanut sauces and mashed potatoes and carrots on the side.

portabella sauté.

In addition to the "Big Plates", there are "Grills" which serve up zesty sandwiches and burgers, and "Grilled Pizzettes" that give you the best of Italian pizza with a flair. There is also a modest selection of salads that can serve as appetizers or entrees. You can request to have salmon or chicken added to the salads to create a more substantial meal. Although I've never tried the desserts, they look deliciously elaborate and have received rave reviews from other patrons.

The wait staff is hip and friendly, and you'll want to invite them to join your party. We did, and our waiter sat down for a few minutes, but Sascha's is a bustle of energy and he was soon back up to keep the wine flowing to a large party behind us. At Sascha's you will dine grandly and have fun, without suffering too large a dent in your wallet.

SASCHA'S 527

527 N. Charles St.

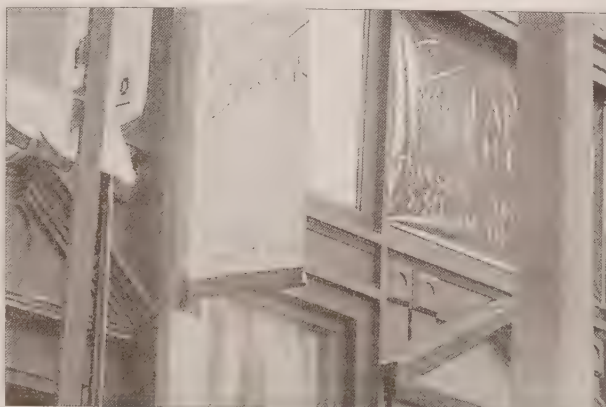
Phone: 410-539-8880
Price: nothing over \$15
Location: Mount Vernon
Hours: Mon.-Sat. 5:30 p.m. - 12 a.m.

Other "Big Plates" include grilled tuna, grilled pork loin, grilled steak, grilled chicken and chicken



JEREMIAH CRIM/NEWS-LETTER

You may not find yachts, but you'll probably find a good meal.



JEREMIAH CRIM/NEWS-LETTER

Sascha's well-priced entrees make it a good choice for students.

Soaking up some drunken tales and mighty fine ale at The Brewer's Art

By Josephine Yun

What you need to get at The Brewer's Art: 1. Semolina-crust fried calamari with radish-caper tartar sauce. 2. Chocolate cloud cake. 3. Chocolate cloud cake. 4. Chocolate cloud cake.

Yes, you wouldn't think a place revered for its alcohol would have blow-you-away, drop-dead desserts. But this one does. The Brewer's Art can be spotted by the glasses hanging in the windows and the (usually) pretty people mingling at the bar. I don't drink, but my bud says they've got an impressive list of microbrews: everything from Maudite to Rodenbach to National Bohemian.

The Brewer's Art also has quality appetizers. Along with the calamari (which is light and tender), the smoked trout mousse with vodka whipped cream and crostini is another winner. The sweet, soft spreads on toasted bread are both delicious to taste and fun to crunch on. Rosemary-garlic fries are also popular, if you

THE BREWER'S ART

1106 N. Charles St.

Phone: 410-547-9310

Price: Appetizers: \$5-10, Entrees: \$16-23

Location: Mount Vernon

Hours: Tue-Thu 5:30-10, Fri-Sat 5:30-10:30, Sun 5:30-9. Mon closed

like rosemary — personally, I don't.

My entree experiences at The Brewer's Art are batting two for four. My first time there, I ordered a pasta dish with salmon and greens (possibly snap and sweet peas) in cream sauce that was extraordinary. Another time, there was the smoked mozzarella ravioli with fresh basil, tomato, and almond sauce with wilted spinach, which is still on the menu. That was okay, too.

But now, there's a bad taste in my mouth. The linguine with shrimp, arugula, tomatoes, garlic and asiago cheese I had was bitter and tasteless, somehow. Maybe the cheese is not the right cheese

— maybe I just don't have the stomach for arugula — but I was definitely not happy paying \$17 for something that would have been better if I had just picked up groceries at Eddie's and gone home. That's right: \$17 for tender, well-made pasta destroyed by the sauce.

So. Hit up The Brewer's Art for the swank atmosphere, appetizers and dessert. Dress nice and bring ID, or else they'll pretend you're not there.

Their entrees aren't worth the money, but hopefully this will change. The girl told me they would be changing the menu this week.

In the meantime, climb over each other for that last slice of



EUGENE YUM/NEWS-LETTER

There's some strange brew going on in here, but we don't mind.

chocolate cloud cake, and pray they keep that on the menu. It's dense, dense chocolate on top of thick, red raspberry sauce. Definite aphrodisiac material. The Brewer's Art currently also has creme brulee, but I think who-

ever made mine got a little too torch-happy... the sugar was burnt to the point of being bitter, and therefore no fun.

Maybe The Brewer's Art could use a little BYOB. Bring Your Own Blowtorch (heh).

Who doesn't like Mick's?

Balto's finest Irish pub features rockin' music, plenty o' stout

By S. Brendan Short

Few would dispute Mick O'Shea's status as Baltimore's premier Irish bar. Outside, harps and shamrocks adorn the facade, while inside, a large mural of Ireland lurks behind the bar, and various items of Irish memorabilia (including a copy of the 1916 proclamation of the Irish Republic on the occasion of the Easter Rising) are displayed on the walls. If you ever wanted to "Know Your Hurling" (not the activity of times indulged in after visiting a few bars, but rather the Irish sport, similar to field hockey but involving balancing the ball on the end of one's stick and a certain amount of violence), this is the place to be.

More or less as soon as you walk in, it's pretty apparent what the libation of choice is around here. As with most Irish bars, it's Guinness, that most Irish of beers, and the most recognizable of stouts. The famous almost-black brew with a head of creamy foam in its vaguely bell-shaped glass is practically trademarked, and the pouring of the "perfect pint" is an

MICK O'SHEA'S

328 N. Charles St.

Phone: 410-685-6741

Price: \$6-\$14

Location: just south of Mt. Vernon

Hours: Mon.-Thurs. 11:30 a.m.-1 a.m., Sat. 12 p.m.-2 a.m., Sun 12 p.m.-12 a.m.

art unto itself. Many profound thoughts can come of staring mesmerized into the side of one's pint, watching the foam cascade upwards in strata at once blended and distinct, like a watercolor in barley and hops. When it's settled, drink deep, making sure you get past the foam. Then lick off the mustache you've given yourself and savor the rich flavor (or possibly go screaming about how this is the worst beer you've ever had... Guinness is something of an acquired taste). A few pints of this stuff, and you'll be thinking you actually understand *Finnegan's Wake*.

All this and music, too: O'Shea's has a hopping live mu-

sic scene, featuring Irish bands from Baltimore and all over the country. The Mayor's personal music machine, O'Malley's March, plays here once in a while, and local Irish rock powerhouse Donegal X-Press is a perennial favorite (they even have a song about the place, which they pulled out for last Saturday's CD release party to celebrate their new album, *Translations*), and every once in a while, a nationally-known band shows up, as Balck 47 did a few years ago. For those whose musical tastes run to Celtic rocking, O'Shea's is a dream come true.

They have an extensive menu of bar food, sandwiches and entrées, ranging from potato skins to the "Ultimate Grilled Cheese" (featuring cheddar, swiss, provolone, tomato and bacon on one of four kinds of bread), to Bangers and Mash (sausages and mashed potatoes) to the classic Irish Lamb Stew.

So settle back with a pint, tune your ears to the sounds of the Emerald Isle, and enjoy the *craic* at Mick O'Shea's.

Eat-n-run at this bagel joint

By Josephine Yun

Hungry, but have to be somewhere? Whether you're waiting for the Hopkins shuttle or a train at Penn Station, this is the place to stop in for a quick snack.

New World Bagel used to be home a few years ago and I haven't seen the owner lately, but it still has good things to eat! Breakfast food includes bagels (of course), ranging from chocolate and cinnamon to egg, energy, garlic and onion, which can be spread with lox cream cheese, regular cream cheese, apple butter, peanut butter and jelly.

They also make breakfast sandwiches. An "Eggel" (egg and cheese on a buttered bagel) can come with bacon, sausage, ham,

or Nova Scotia salmon.

The people behind the counter are quick; like at Moon, everything is prepared before your eyes.

You can get a tasty, filling roast beef or corned beef sandwich in no time — it will come with a cold, crisp pickle slice and a bag of chips — and be off in minutes.

New World Bagel also serves hamburgers, cheeseburgers, pizza — standard bar fare, except coffee and orange juice replace alcohol. It's on Preston St. between St. Paul and Charles, closer to Charles. A few steps into the ground will lead you to an eat-and-run room with hanging plants, checkered tablecloths, a counter, a clock and T.V. It's good for travelers looking to rest their feet, as well as those who move at Mach 3.

NEW WORLD BAGEL

4 E. Preston St.

Phone: 410-685-6741

Price: \$1.35 for a bagel w/cream cheese, \$4-5 for a sandwich

Location: next to Penn Station

Hours: Mon-Fri 7 a.m.-4 p.m., Sat 8 a.m.-1 p.m., Sun closed

TOWSON

Want to see a real college restaurant? Bill Bateman's shows us how it's done

By Teresa Matejovsky

Whether you're in it for the food, for the bar, or for the trip away from Charles Village, a visit to Bill Bateman's Bistro won't disappoint you. With a far-ranging reputation for the best wings in town, this chill Towson University-version of our own Rocky Run is always the place to be. Bateman's, as loving patrons tend to nickname it, attracts enough customers to merit a waiting list for dinner and lunch every day of the week. Unless you're there for their famed all-you-can-eat wings on Monday nights, when private school lacrosse boys from the area flock through the door in masses of upside-down and backwards Abercrombie visors, the wait shouldn't be more than an hour for a group of four. As the crowds will prove, the wait here is totally worth it because the food is good and there's lots of it.

The atmosphere is the first thing that you'll love when you walk in. As a main hub on the Towson campus, the entrance door opens right into the spacious bar area and sets a relaxed and

BILL BATEMAN'S BISTRO

7800 York Rd.

Phone: 410-296-2737

Price: \$6-\$15

Location: A few blocks from the

Towson Towne Center, by Towson U.

Hours: Sun - Thurs, 11 a.m. to 1 a.m.,

fun ambiance. Tables for groups up to eight encircle a central game area with pool tables and arcade machines. You can tell you're in Towson territory from all the university pennants and Tigers lacrosse and basketball jerseys that adorn the walls. Plus, all the waitresses are Towson undergrads.

Besides Bateman's being a college and local prep school hangout, the food — and prices — are definitely the main attraction here. Bateman's basically can flaunt a menu as diverse and lengthy as that of the Cheesecake Factory downtown. However, just like the obvious choice there for indecisive people is to order cheesecake, the claim to fame at Bateman's is their wings. When the wall posts records of the top wing-eaters of the year, you know

you're in serious wing-eating territory.

The wing menu is, frankly, gigantic, and one can order small, medium, or army-sized platters of the things. The traditional wings range from original, to atomic to buffalo garlic to "wings from hell." Then there are New York-style wings and Jerk-style, lemon pepper, Old Bay, Cajun, honey mustard and BBQ. And if none of those flavors float your boat, then one can always get to the heart of the matter and order the "nude" wings.

All the wings come with bleu cheese dip. And if you're going to eat wings like a pro, you should know that the standard side order with wings is definitely the seasoned curly fries. They come in a basket and are sinfully delicious.

However, the menu doesn't stop there. If you — gasp — are not a wing-eater type of person, there is plenty of the usual bar and grille fare to fill your stomach. Additional offerings include burgers, wraps, pasta dishes, seafood, fish, pizza, steaks, beef dishes, poultry platters and baby-back ribs. Everything has a great



FILE PHOTO

Rumor has it the Towson chicks are as hot as Bateman's wings.

twist — how can you turn down a sandwich called the Hot Italian Stallion, the Monster Meatball Sub, or the Hulk Hoagie?

Even though they specialize in wings, Bateman's goes above and beyond with additional specials, offering a grilled Portobello mushroom dish, blackened salmon and mixed grill entrées. If one can possibly find room for dessert after belly-busting portions, the Bistro has a Mile-High

chocolate cake for the serious dessert champ. This seven-layer phenomenon of chocolate and fudge is easily shared between two, three, or even four people, so make sure the waitress brings extra forks to go around. Also, unless you're going to beat the standing wing-eating record of over 100 wings at one sitting, there are usually lots of leftovers. It's a common sight to see most patrons staggering away from their meal with a white Styrofoam take-home carton of extra wings for later.

What's great about Bateman's is that it's hopping all the time. Especially crazy times ensue when the evening picks up for Monday night football at the bar and on weekends when Towson students pack in to fill up on wings and maybe hit the bar before heading out to party for the night.

Only a half-block walk from the CollTown shuttle stop at Towson University, Bateman's is easy to reach and definitely worth the trip. Catch the shuttle — the same one that takes you to the Towson mall — behind the Mattin Center every hour on the hour on weekdays and about every two hours on weekend afternoons.

There's no excuse for not going, except that you are trying your best to miss out on a ton of fun. And don't forget to pick up the free matchbooks as you walk out the door, because if you're still wondering "Who is Bill Bateman, anyway?" these sassy little giveaways will give you your answer: "Who the hell cares."

The main deal here, as always, is the food and the fun.

You'll be fondue of The Melting Pot

News-Letter Staff

Towson can boast being home to the world's best-tasting upscale chain restaurant: The Melting Pot, A Fondue Restaurant.

Behungry when you go. To correctly eat at The Melting Pot, one must be prepared to partake of a four course meal. While each individual course is offered a la carte, to get the true effect, select the "Fondue for Two" menu choice, which includes everything you need.

The first course of the meal is a small dinner salad, designed simply to wet one's tastebuds. Recommended are the Mushroom salad, a variety of fine mushrooms sliced and served over a bed of lettuce, and the California salad, a lettuce, walnuts and gorgonzola cheese mix, served with a raspberry vinaigrette dressing.

Upon completion of the salads, a cheese fondue is served. For those of you unfamiliar with the cheese fondue process, it is as

follows. A large pot is brought to your table. It is first filled with beer base, which is then mixed with cheese and spices of your choosing. Once the cheese is completely hot and melted, you are given dipping items. Dipping items include various grains of bread, apples, celery and other fruits and vegetables. Place a dipping item on the skewer provided, smother the item in cheese, and eat.

The cheese fondue is followed by the main course: various meats, fishes and poultry provided for your cooking pleasure in a bullion or oil base. Similarly to the cheese course, a pot is filled with either oil or bullion and heated. Once it reaches the proper temperature, your served will bring over a plate with the cooking items. In general, this includes two forms of steak, shrimp, chicken and a fish. As well, it is served with an unlimited supply of vegetables to cook, and at least nine types of sauces. Cooking instructions and times are pro-

THE MELTING POT

418-420 York Rd.

Phone: 410-821-6358

Price: approx \$35 per person

Location: off the Towson traffic circle

Hours: Sun 4-9 p.m., Mon-Thurs 5-

11 p.m., Fri-Sat 5-11 p.m.

(Reservations strongly recommended)

vided, but in general, skewer the food, and leave it in the base until it is well cooked. Once the item is finished, dip it in one of the various sauces, and eat.

Personal favorites include the green gaudice, a cream cheese and chive-based sauce, the teriyaki sauce and barbecue sauce. It is a good idea to cook at least two pieces at a time, as they take a couple of minutes to fully cook. I would recommend the selection of a bullion base, for two reasons. First, the fish and meat simply taste better. Second, as one of my friends discovered, after it has finished cooking, the bullion

itself is worth tasting. Give it a try.

Chocolate fondue is the final course. There is little more that can be said about dessert, other than that it is a vat of hot milk, white or dark chocolate mixed with your favorite liquor and topped with nuts. Pound cake, strawberries, cheesecake, bananas and other fruits are provided for dipping. Chocolate fondue is reason enough to eat at the Melting Pot.

There is little comparable to a dining experience at the Melting Pot. Be prepared for dinner to take two hours, especially if you select all four courses. The atmosphere is very pleasant, with mood lighting, wooden seats and nice background music. If you are looking for a nice anniversary meal, or simply are feeling rich and want to impress your significant other, this is the place to do it. Expect a full meal, including drinks, to run approximately \$70 for two people. Very few meals are worth \$70, but this is certainly one of them.

ABOUT TOWN

Obryckis: Another place in Baltimore where you can pay to get crabs

By Dave Gonen

Baltimore's favorite place for crabs, Obryckis crab house has been the place to go for steamed crabs for the past 50 years.

Located a little ways off from the Inner Harbor, the restaurant doesn't look like much from the outside. Inside it's brick walls are adorned with old pictures of Baltimore, and its long tables are covered with newspaper.

Although they have many other items on the menu, Obryckis specializes in steamed crabs and crab cakes. If you order steamed crabs, they will be dropped off at your table in a bucket, service isn't

much of a factor here. Armed with a wooden hammer, a bib, and a strong will, you try your best to break open the shells to get the bits of meat inside. Ignore those signs and pamphlets about the "right way" of eating a crab. The

process isn't very scientific, you smash and break open the shell however you want. And it's all worth the effort, because crab meat is damn good.

Crab meat isn't exactly filling, you might consider ordering something else from the menu if you don't want to go home hungry. Crabs are expensive; expect to spend

between 20-40 dollars.

Some Marylanders point out that the seasoning used by Obryckis is not the traditional

O'BRYCKIS

1727 E. Pratt St.

Phone: 410-732-6399

Price: \$20-\$40

Location: Fell's Point, just past the Harbor

Hours: Mon-Thurs 11:30 a.m.-10:00 p.m., Fri 11:30 a.m.-10:00 p.m., Sat 11:30-11:00 p.m., Sun 11:30 a.m.-9:30 p.m.

"Old Bay" spice, but few object because whatever they use is just fine. Obryckis won't say what exactly goes into their secret seasoning, except for one ingredient, black pepper.

Maryland is well known as the place to get the best crab dishes. The species of crab that live in the Chesapeake and its tributaries are considered among the best by seafood lovers. Obryckis gets their crabs from the Carolinas, which isn't local, but more so than some other places which obtain them from overseas.

Time is running out if you are planning on visiting Obryckis. They are open seasonally, closing down from Nov. 17 to March 19



LIZ STEINBERG/NEWS-LETTER

If you wanna chow on some crustaceans, make reservations and show up in season. Otherwise, just mail-order 'em.

during the winter months when crabs are harder to come by.

However, they continue to offer crabs delivered via mail-order year round. Oprah Winfrey is one well known customer of this service.

In Baltimore, Obryckis is pretty much as good as it gets

when it comes to crabs. That is why they are quite busy, especially between May and September. Reservations are a very good idea. The restaurant serves lunch and dinner. If you're driving, parking is available at meters on the streets nearby.

The Ambassador's exotic secret room

By Caroline M. Saffer

The loveliest little secret is tucked away inside an unassuming apartment building on Canterbury Avenue, right off of University Parkway. Enter into the Ambassador Dining Room, the essence of colonial Indian elegance: antique stained glass windows, plush carpeting, white linen tablecloths and an array of fine wines spread out toward the back of the restaurant. But move past the indoor seating and out to the sheltered gray stone patio in back with a brilliantly lit fountain surrounded by flowers and lush foliage.

If you enjoy Indian food, this is hands-down the most romantic restaurant of any genre of cuisine. From the visual pleasure of the restaurant itself, you might think that a date at the Ambassador would be more of a pocket-draining experience than even the most well-intentioned suitor could afford. However, in looking over the menu, all of the dishes

are more than reasonably priced, costing no more than one from the more casual Indian food joints downtown. Furthermore, there are more choices of dishes, which themselves are of a consistently

Enter into the Ambassador Dining Room, the essence of colonial Indian elegance.

excellent quality. This is no Tamber's Indian-food-as-an-afterthought-type fare; one of my Indian friends who graduated from Hopkins last year took about 20 or so members of her extended family out to the Ambassador to

celebrate, and everyone had nothing but delighted comments to make.

I took a friend to the Ambassador over the summer, prime time for a quiet evening in the outdoors seating, although it's recommended that you call at least a week in advance to make the reservations — I would really advise a week and a half. The service is excellent, with waiters in classic white and black uniforms and the waitresses in beautiful traditional Indian garb; all of the servers were courteous, helpful and personable without being overbearing.

Settle back into the wide, cushioned wicker armchairs outside or antique-styled wooden chairs inside, and begin with a bottle of wine, some Indian beer or an amply sized mango lassi, a thick smoothie type of drink made of whipped mango juice and buttermilk, as a pre-dinner drink. An appetizer of flat, crispy bread accompanied by an array of sauces

follows.

Next came a m o s a s, mildly spiced vegetables wrapped in dough and deep-fried until the outside is golden. Most of the

entrees are accompanied by rice and creamed spinach; unfortunately, the individual servings are not really made for sharing, although a basket of naan (soft, flat bread), seasoned or plain, can be passed around the table. Try the palak paneer, creamed spinach with chunks of Indian cheese mixed in, or chana masala, a dish of chickpeas with onions and tomatoes.

The biryani is always one of my favorites, a mixture of rice, vegetables (the potatoes are especially good), sliced nuts and raisins, that can be served vegetarian or with meat. A smaller, but equally substantial dish is the dal, spiced lentils

cooked over a small flame that can be spread over rice.

To make the meal an entire experience, end with a dessert. The silky, sweet rice pudding is a traditional

favorite; I enjoy Indian ice cream as well, a sort of thick sorbet in exotic flavors like mango and coconut. A general benefit of Indian food is the array of dishes available for vegans, vegetarians and carnivores alike, so whether your date is a nuts-and-berries or a meat-and-potatoes kind of person, he or she will find something on the menu for his or her taste.

Whatever the occasion, take time out of the coarser routine or college life and treat yourself to something a little more refined in the Ambassador Dining Room, which promises to satisfy senses and stomachs alike.

AMBASSADOR DINING ROOM

3811 Canterbury Rd.

Phone: 366-1484

Price: \$10-\$15

Location: Ambassador Apts, right off

University Parkway

Hours: Mon-Thurs 5:00 p.m.-10:00 p.m., Fri-Sat 5:00 p.m.-11:00 p.m.

Pancakes, waffles and the threat of physical violence at the York Rd. IHOP

News-Letter Staff

Despite the understandably poor reputation it has in some states, Denny's is a beautiful place. No other location could make a caffeine-free, nicotine-free, serious person like myself so yearn to smoke a cigarette, order a battery-acid coffee and have multiple emotional moments at 3 a.m.

Unfortunately, the nearest Denny's is not too close to campus. You have to drive pretty far to get there. The next best thing is IHOP, known in certain circles (none that you would want to be in) by its full name, the International House of Pancakes. IHOP should be open 24-hours, as this is part of the practical charm of these types of restaurants.

The IHOP on York Rd. is tragically not open 24-hours, perhaps because people started dying in quantity. Not in the restaurant itself, but in the parking lot, so they say.

Despite this major letdown, IHOP still remains the premier restaurant within a five-mile radius of Hopkins. You can still go there for breakfast, for lunch, for dinner, or for all three. It is a nice place to go after you see a movie at the Senator, or before. It is also a nice place to go after church on Sunday mornings, or, if you are

not Christian, during church. In fact, atheists, Communists and others are welcome at IHOP. They will not spill coffee on your lap, no matter what you talk about.

But really, the point is the food. They have many different kinds of pancakes. The key to IHOP is: get the pancakes.

Anything else, including the biscuits and gravy, the crepes, the Old Fashioned Pot Roast and whatever else they have, could very well be bad. Not to dwell, but the biscuits and gravy are in fact very gross. The soda is also good, especially the Coke. Even if you are not hungry, and just go to IHOP to discuss Wittgenstein with your hungry friend, have a Coke. You will not regret it.

The service is also great, and is primarily led by one older woman who seems to be a manager or owner. If you are new or not paying attention, it can be confusing, since sometimes they do not actually wait on you. Be assertive. If there is a waitress or waiter you like, do not try to impress her/

him with your IHOP loyalty.

Some people like to use the maple syrup (they have regular,

strawberry, boysenberry, and butter pecan) to draw the letters I-H-O-P onto their pancakes. This is not cool. The service at York Rd. has an attractively European aloof-

ness, and so they probably will not care at all.

There are some other things about IHOP I probably should mention. The Pancake Kids Rosanna Banana Nut and Chocolate Chip Charlie are the IHOP mascots. If you have kids, which you probably do not, I am sure they will love them.

Even if you are not all that enthusiastic about them, however, you will still feel comfortable eating at IHOP. That is the great thing about IHOP: they do not give a damn, and still do a really super job in the end. You will always be satisfied, and often full. In some ways, it is like a microcosm of America.

Also, they have a contest called "Dream Up Our Float." Last year the winner was 11-year old Sarah

Machalk of Temple, Texas. She gets to ride the float she dreamed up at the Pasadena Tournament of Roses Parade. Sarah "chose as her theme a robotic cook which features a multi-limbed robot accomplishing several household tasks at once. Sarah will ride aboard her float in Pasadena on New Year's Day."

Frankly, though, if you look at the drawing that Sarah made, and compare it to the one that the "IHOP people" turned into the actual model for the float, there are some major differences in

style. My question is, what kind of message is IHOP sending to Sarah about artistic freedom? Nevertheless, next year's contest is starting up soon, so ask your server about it, politely.

Despite the fact that the York Rd. IHOP is one of the only IHOP in the country to close early (having something to do, like I said, with its phenomenal murder rate), I do not know what Baltimore could do without it. It is one of the best, most comforting restaurants I have ever been to.

IHOP

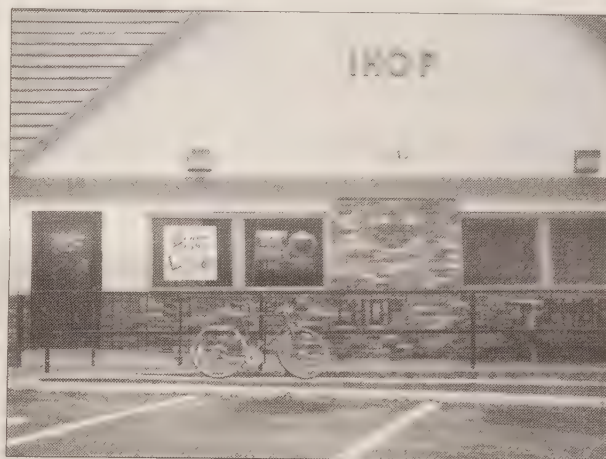
\$201 York Rd.

Phone: 410-433-8618

Price: \$5 - \$10

Location: Govans

Hours: Sun.-Thurs. 7 a.m.-11 p.m., open all night Friday and Saturday



FILE PHOTO

Get your steaming hot flapjacks here, just like the ones they make back in your hometown IHOP.

Eat a piece of crêpe in Mt. Washington

CRÊPE DU JOUR

1609 Sulgrave Ave.

Phone: 410-542-9000

Price: \$3 - \$8

Location: Mt. Washington

Hours: 10:00 a.m. - 9:00 p.m., 7 days a week

By Natalya Minkovsky

If French food is supposed to be expensive, you won't know it from visiting Mt. Washington's Crêpe du Jour. For less than the price of a burger and fries, you can get a crêpe that's as good as one you would get on the street in Paris. The entrée crêpes range in price from \$4.95 for the Crêpe Parisienne (ham and cheese) to \$7.99 for the Crêpe Merguez (beef and lamb sausage with eggs and cheese). The desert crêpes are even less expensive, starting at

\$2.75 for a sugar crêpe.

Crêpe du Jour would make a great "date" restaurant. It is small and atmospheric, with dim lighting and French music. Go ahead, share a bottle of wine and a cheese assortment (which I can't comment on, since I was not on a date and did not share wine or a cheese assortment).

To start off the meal, two of my dining companions ordered the French Onion Soup, which was met with resounding approval from both people. Crêpes followed the soup — Crêpe Parisienne, La Sicillienne (prosciutto, pesto, tomato provençale and fresh mozzarella), La Jean D'Arc (vegetable ratatouille) and La Napoléon (brie, mushrooms and artichokes).

All four of the crêpes were well-presented and delicious. Some of the other intriguing crêpe choices include Crêpe

Quatre Saisons, filled with blue cheese, walnuts and mesclun, and Crêpe Norvegienne, filled

with smoked salmon, cheese and tomato.

We ended our meal with



LIZ STEINBERG/NEWS-LETTER

Here at the News-Letter, we do so love our crêpes. See why?

Crêpes au Froment — Crêpe Suzette (orange and lemon zest, butter and Grand Marnier), Crêpe Royale (bananas, strawberries, chocolate sauce and whipped cream) and a Nutella and Bananas. All three were excellent. The only disappointment of the evening was the chocolate mousse, which lacked in both presentation and taste. Stick with the crêpes. After all, you can't go wrong with Nutella.

If you come to Crêpe du Jour and want something other than crêpes, there is also a selection of salads, Les Spécialités (such as Croque Monsieur, Croque Madame and Asiette de Frites, or simply French fries), sandwiches and entrees. While on the lunch menu nothing costs over \$7.99, the entrees offered at dinnertime are more expensive, so if you are on a budget, visit Crêpe du Jour during the day or stick to the crêpes.

Delightful deli

A haven of yummy food and fab wine.

By Josephine Yun

I had never liked Italian cold-cut sandwiches, until I was given

one from Mastellone's. Your nose will thank you before your stomach does, because this deli smells that good. Practically the entire store is imported from Italy and includes everything from traditional cakes and cookies, to holiday candles, to Bacio and Perugina candy, to baskets of good onions and garlic.

The people at Mastellone make their own sausage and mozzarella. Their bread (which they also bake) alone is worth the trip: pale, golden loaves that are slightly sweet, crunchy outside and chewy

inside. Roughly a third of the store is devoted to wine; if you're not sure what to pick, the guys behind the counter are willing to help and very knowledgeable.

Mastellone's also has a huge selection of olive oil, balsamic vinegar and cheese, bruschetta and pesto sauce, pastas of all different brands and types — it's everything your Italian heart desires.

Your best bet as a broke student is to grab a sandwich on that fantastic bread. Everything is fresh, everything is good. Prosciutto, salami, ham? Swiss, provolone? Throw in a few bottles of Limonata San Pellegrino, and you're set.

Mastellone's is in Parkville. It's worth the drive. Drool away.

MASTELLONE DELI & WINE SHOP

7212 Harford Rd.

Phone: 410-444-5433

Price: \$5 for a sandwich — the groceries are up to you

Location: go east on 33rd St., curve around Lake Montebello, make a left onto Harford Road

Hours: Tues-Sat 9 a.m.-6 p.m., Sun 9 a.m.-2 p.m., Mon closed

Got ice cream?

NEED ICE CREAM

506 W. Cold Spring Lane

Phone: 410-261-5555

Price: \$1-\$5

Location: near Loyola College

Hours: Mon-Thurs.: Noonish-9:45

p.m., Fri-Sat.: Noonish-11 p.m., Sun.: Noon-10 p.m.

By Natalya Minkovsky

Forget Chunky Monkey, Chubby Hubby and all of that other nonsense. Sure, a half-pint of Ben and Jerry's will suffice if you are vegging out on the couch, but if you want to feel like you're really eating ice cream, go to Need Ice Cream.

The little shop is near Loyola College, over by the other Video American location. Although it is close to a college, Need Ice Cream has a very family-oriented atmosphere, with an abundance of nickel candy contributing to the 1950s ice cream parlor feel. Even the tables themselves are quaint — they're actually converted antique sewing machines.

But kids are not the only people who will feel welcome at Need Ice Cream. The lactose-intolerant have several flavors of sorbet and fruit smoothies to choose from,

and right next to the register is a container of free Lactaid pills. Vegan? Try one of the egg- and dairy-free cookies.

And what if you just want some ice cream? The flavors, made by locally by Lee's, rotate, but some of the recent flavors include Mud Pie, Kahlua Fudge Swirl, Butterfinger, After Dinner Mint, Blueberry Cheesecake and Mom's Apple Pie. Depending on when you stop by, you might even catch the Berger Cookie ice cream.

For the health-conscious, there are several flavors of fat-free and fat-free/sugar free frozen yogurt. Although the choices are limited, the Oreo flavor — chocolate yogurt infused with pieces of Oreo cookies — is a definite winner if you are cutting back on fat but don't want to sacrifice taste.

A single scoop, in a sugar or waffle cone, costs \$1.90, an even \$2 after tax. Other prices include \$2.57 for an ice cream float or ice cream soda, \$3.14 for a milkshake and \$5 for a banana split. On a cold day, you can opt for tea, coffee, hot chocolate or even hot cider (but don't forget to put some ice cream in your coffee or hot chocolate). There are also pints and quarts available to go and ice cream cakes and pies for special occasions.

Matsuri, a sushi party

By Josephine Yun

Matsuri means "festival" in Japanese — and if you like sushi, this is the place to party. First off, order the eel (unagi) for a trip to heaven. It's toasted just right, sweet, and literally melts in your mouth.

The chefs aren't stingy; think thick, fresh slabs of fish over just enough sushi rice. Matsuri's rolls are a trip by themselves — get the salmonskin roll for crunchiness, or if you want something more filling, a bagel roll

(smoked salmon, cream cheese, scallions) will do the job.

It's a cute, bustling bistro that sits on a corner in Federal Hill — lots of suits show up for lunch and meetings. Snagging a place upstairs can be an extra treat (you get to take off your shoes and sit behind tatami screens, the whole shebang), but it's just as nice downstairs, with a view of the neighborhood.

The decor is fun (dollar bill origami in a tree) and kitschy (plastic fish in a bubble tank); it's

MATSURI

1105 S. Chase Street

Phone: 410-752-8561

Price: \$10-\$15

Location: The restaurant is centrally located in Federal Hill, on the south side of the Inner Harbor.

Hours: Mon.-Fri. 5 p.m.-10 p.m.; Sat.-Sun. 5 p.m.-11 p.m.

very snug and endearing. If you decide to go, be careful. Matsuri is extremely addictive.

Nacho Mama's not your typical Tex-Mex

By Liz Steinberg

The Nacho Mama's crew certainly know what they're doing. If you go after 7 p.m., you're guaranteed to find a huge crowd in

and around the cramped Canton bar and restaurant. With its *Pink Flamingoes*, Cal and National Bohemian paraphernalia adorning the walls, Nacho Mama's has much of a local feel as you can expect to get in a Mexican-themed restaurant with an Elvis statue out front.

It's easy to see why people are willing to wait two hours for a table. Mama's serves a mix of cheap Tex-Mex influenced dishes, from the chips and salsa in a real live hubcap on the house to the quesadillas, tacos and burritos which average about \$5 a plate.

You don't have to get the most elaborate item on the menu for a good meal. My personal favorite is the basic cheese quesadilla. For \$5.25, you get melted cheese and salsa stuffed between two toasty flour tortillas the size of a dinner plate with sour cream on the side.

That's one cheap dinner, folks! You'll have plenty left over for the \$1.50 bottles of Natty Bohs and the \$4 salt-rimmed margaritas. In fact, if you come to Nacho Mama's, you're expected to drink.

The first time I went to Nacho Mama's, I recall how shocked the server was when my group headed out after only one round

of drinks.

Nacho Mama's also offers a selection of non-Mexican choices, from the crab balls appetizer ("Where East Bawler meets Mexico") to the Filet Mignon entree.

Non-Mexican entrees average about \$10 a piece. I've heard some of the salads, such as the spinach salad, are good. I wouldn't know, though. Seriously, if

you went to Nacho Mama's and got the meatloaf, you've totally missed out on the whole experience.

Take a close look at the menu while you're there. Check out not only the "mama" jokes but the

South Park and Elvis jokes as well. Rules are carefully delineated: Natty Boh will not be served in a glass, for one.

If you're a repeat customer, expect to be on a first-name basis with the staff. Last time I was at Nacho Mama's, I was mistaken repeatedly for the hostess. Sitting in by the door in my khakis and sipping on a Natty Boh, I was doing exactly what the hostess is expected to do.

Everyone I know loves Nacho Mama's, and not just for the food. I don't personally know the Zagat survey crew, but they love it too. Certificates representing Nacho Mama's numerous awards line the front entrance. The reason is simple: If you add enough fatty, cheesy ingredients to a cramped, down-home feel, it'll probably come out good.

Oh, and don't worry. Same-day service is guaranteed.



JEREMIAH CRIM/NEWS-LETTER

If Elvis isn't enough to make you come eat, what is?

ON YOUR OWN

Ready to wine and dine? Listen up.

BY LIZ STEINBERG

So you've landed a date. Congratulations. Now, you have a few options: You can take your date out to a restaurant, or you can plan to make a romantic dinner yourself.

If you choose the former, you have a 24-page dining guide right here to help you out. In terms of the latter, read on.

The first important part of preparing a romantic dinner is establishing ambience. You'll probably want a quiet setting. This does not necessarily mean

your room/apartment. If the weather is nice, try a picnic somewhere. If you decide to go with home, ask the room/housemates to become discreet. By doing so, you raise the likelihood that your date will be focusing on you.

If your date is coming over, clean. Even if it's not actually "clean" when you're done, he/she hopefully will notice the effort and be impressed.

While candles, soft lighting and a white tablecloth are traditional, they're not necessary and may be impractical in a dorm room. Gauge your date: Will he/she appreciate the effort, or will he/she consider you cheesy?

As "romantic dinner" implies,

there is food involved. Be creative. Would your date have fun if he/she were helping you prepare dinner? Maybe. It depends on your date and what you're making. If you're a pretty good cook and you're making something unusual or ethnic, it might be fun to work together. Keep it in mind as a possibility.

Or, you could prepare everything before your date arrives. Plan the menu in accordance with your budget and time. If you bake, you can make a dessert a day

or two in advance. You'll want to make sure finish everything in time for dinner, but keep in mind some dishes start tasting funny if they've been sitting around for a while.

Your cooking doesn't have to be elaborate. If you're confident with your skills, by all means go all-out, but if you're a novice, even spaghetti can be romantic when served properly.

Pay attention to the little things. Spaghetti, for instance, can be dressed up with a salad appetizer, freshly grated cheese and/or a parsley garnish. Store-bought cookies become much fancier if you arrange them on a plate.

However you go about pre-



LIZ STEINBERG/NEWS-LETTER

Want to impress your lovely lady? What date wouldn't love to walk in on a table that looks like this?

paring dinner, the most important thing is that your date can tell you've put thought and effort into it. Putting thought and effort into something for your date

equates putting thought and effort into your date, and nothing is more flattering.

So even if dinner is horribly burned, your date will probably

forgive you, so long as it looks like you were trying. Write it off as a bonding experience and order Chinese.

Oh, and good luck.

Snack: The college student's main meal

By Charles Donefer

I assume that you came to college with the impression that people eat three times a day, at a table with one or more other people. Then again, you also probably came here with the impression that eight hours of sleep was a reasonable average and that drinking on a Wednesday was excessive.

Now, you have found that your eating patterns have changed greatly. Breakfast is seldom a sit-down affair, if it happens at all. Lunch is anything from a pizza at Levering to a candy bar in a lecture hall. Let's face it — what you used to consider snacking is now your main source of nutrition. It's about time that you take a look at all those little items you're nibbling on to see if you can't do any better.

The best place to start is your dorm room. If you live in the AMRs, at best, you have a refrig-

erator and a microwave. With this basic equipment, you can still do much better than Hot Pockets and popcorn.

Drop by a supermarket and grab some carrot sticks, celery or other fruits and veggies that suit your fancy, as well as some humus for dipping. Get some small Tupperware containers and steal some cream cheese, peanut butter and bread from Terrace and go nuts.

If you live in a dorm, house or apartment with more kitchen facilities, your snacking horizons are widened greatly. If you have a toaster, you throw together english muffins, canned tuna and a slice of American cheese for a tasty tuna melt. Replace the tuna with tomato sauce and the American cheese with mozzarella and you have a pizza bagel, ready in minutes.

If you are willing to travel a little, take the CollTown shuttle or a 15-minute drive to Trader Joe's (1 E. Joppa Rd., Towson) for

some cheap munchies. My favorites are the chicken and vegetable potstickers, which are very easy to make (just throw in a pan with some olive oil until they brown) and endmame, which are soybeans in the pod and are prepared by throwing in boiling water for a minute and liberally applying salt. For something cold, grab a box of bite-size pieces of green tea ice cream.

Let's face facts: you're going to snack quite a lot over your career in college — your schedule probably allows for nothing else. The question is whether or not you will eat things that sap you of energy or give you a quick sugar high, followed by a crash, or if you will make an effort to snack on healthy foods that will give you the nutritional resources necessary to work or party until the early morning hours. I hate to sound preachy, but it really is up to you.

Yeah, and pass the nachos.



LIZ STEINBERG/NEWS-LETTER

Even a plate of pasta can be impressive if it looks cool.

No oven? No problem! Use a coffeemaker.

By Liz Steinberg

You probably have all the equipment you need to cook a complete meal right there in your dorm room. That's right, your coffeemaker. It's no longer just for coffee anymore, kids!

At least, that's what Peter Mazonson would like you to believe. Mazonson targeted his book *Cooking without a Kitchen: The Coffeemaker Cookbook* at frequent travelers and hotel-dwellers, but he might as well have had college students in mind.

The coffeemaker, it seems, is an amazing appliance: For Mazonson, it essentially functions as a small, underpowered hot plate as well as a steamer. You can stick your veggies in the filter as you run water through the machine or melt cheese and chocolate in the glass decanter, which "is now your warming and melting area." Options are endless.

So are advantages: "There's almost no clean up with a coffeemaker [...] you wind up with healthy food if you're not

heating lard in the glass decanter, and it's more fun and novel than a microwave," Mazonson tells us.

However, he does note, "Some misguided people may think you're weird for cooking in a coffeemaker." Seems like a valid perception.

But don't let that concern you. You're a college student, your resources are limited, and well, the coffeemaker is *there*. So give some of Mazonson's recipes a try.

First, a few tips: Use a filter when you place anything into the filter basket. Also, don't run anything aside from water through the machine or you may wind up with an unusual chemical byproduct and a broken coffeemaker. Keep in mind that the average machine heats water to 175 degrees Fahrenheit through the filter and 140 degrees at the base, but yours may be different. Test and adjust accordingly.

Finally, if you don't want your coffee to taste like fish, clean out your machine when you're finished. Scrub it out with soap and

water or, run vinegar through the machine, rinse, and follow with a full load of water.

Pasta

Run full load of water through coffeemaker until it fills glass decanter. While water is heating, rinse pasta 4-5 times in a bowl to remove excess starch. Place pasta in glass decanter. Stir briefly and allow to sit for 5-6 minutes. Rinse pasta again, then place into filter. Run 8 cups of water through the filter, and sample to make sure pasta is cooked adequately.

To heat sauce, pour into glass decanter and heat for approximately 1 1/2 hour.

Note: the whole elaborate rinsing process is necessary to remove excess starch, since the pasta will be steamed instead of boiled.

Vegetables

Fill filter with vegetable of choice. Run 4-10 cups of water

through coffeemaker to cook lighter vegetables, such as squashes, corn and broccoli; 15 cups for medium-weight vegetables such as onions and carrots; and 30 cups for dense foods like potatoes and beans.

Fish steaks

Steaks should be approximately 3/4 inches thick to ensure even cooking. Place steak in filter and run 10 cups of water through the coffeemaker. Flip steak, and run another 10 cups of water through machine.

Chocolate Fondue

Ingredients:
5 2.6 oz. dark chocolate candy bars, broken into small pieces
1 cup of whipping cream
2 bananas, sliced
1 apple, sliced
1 basket of strawberries, whole

Pour cream in glass decanter

and heat for 15 minutes. Add broken candy bars to cream and heat for 10 minutes. Stir to create a smooth, rich sauce. Heat for an additional 5 minutes, then remove decanter from heat source. Spear fruit with forks and dip in chocolate sauce to coat. Serves three.

Cinnamon Coffee

Ingredients:
2 tbsp ground coffee
2 tsp ground cinnamon
2 tbsp brown sugar
2 cinnamon sticks

Put coffee and cinnamon in filter. Place brown sugar and cinnamon sticks in glass decanter. Pour 4 cups of water through filter. Let stand 20 minutes. Garnish with whipped cream, if desired. Serves two.

Recipes courtesy of MCB publications, copyright 1999. To order *Cooking Without a Kitchen*, call 1-800-816-7622.

Blended drinks: not just for lightweights

By Lindsay Saxe

You don't have to be a girl to want to drink something that tastes good. Granted, it is cheaper and easier to stock your fridge with Beast or PBR, but sometimes it's just more enjoyable to have a margarita or a daiquiri. It can also be fun to challenge your local bartender to see how far their drink knowledge goes.

However, you don't have to be a bartender to know how to make good mixed drinks — the recipes are so simple that merely having the right ingredients and com-

binning them proportionately is enough.

To tell the truth, I usually don't use a specific recipe. One or two shots of liquor in a glass and about eight ounces of mixer is a good estimate. There are home bartenders' guides that are relatively cheap and could fit in your pocket — just in case you want to ensure your drink gets made correctly.

The best drinks to make are those that use rum or vodka, because there are plenty of mixers you can choose. Something like tequila is more appropriate for shots or for frozen drinks. How-

ever, tequila can be added to some types of juices, such as O.J. or grapefruit to make what's called a Tequila Sunrise/Sunset. Drinks such as a Screwdriver or rum and Coke are probably the most basic. The components of a rum and Coke or gin and tonic are pretty obvious. A Screwdriver is about 1-1/2 shots of vodka and the rest orange juice. It's pretty hard to go wrong with that. A more interesting twist on this drink is called "a slow comfortable screw against a wall." I'm not kidding, that's what I read in my bartender's guide. The ingredients are 1-1/2 oz. of vodka, 1/2 oz. of Southern Comfort, 1/2 oz. of gin and the rest O.J. Peach Schnapps and Malibu coconut rum are both very popular liquors for two reasons: one, they taste really good and two, they are lower in alcohol content.

A Fuzzy Navel is a combination of Schnapps and orange juice. I've found that it's also rather tasty to add different juices to this combination, or to use Schnapps in a Screwdriver to take away some of the strong vodka flavor. Malibu coconut rum goes with Coke, O.J., or pretty much any other juice you can find. It can also be added

to daiquiris for a little more tropical twist. If you want to go for the ultimate taste-bud thriller, pick up some Kahlua or Bailey's Irish cream liquor. These are also lower in alcohol content, higher in flavor, and can be mixed with coffee as well.

Frozen drinks are in a category all their own. Typically, there are more ingredients involved as well. A blender, some ice, fruit, juice, flavor syrup and liquor are all necessary. I've found that margaritas are probably the best way to use tequila, since otherwise it ranks with beer in terms of enjoyable consumption. A margarita calls for one ounce of tequila (Jose Cuervo works well), 1/2 oz. of triple sec, margarita mix (a lemon flavored juice) and ice. These can be heavenly if made correctly, and can be modified a little bit in terms of flavor.

Some find that adding fruit like strawberries or peaches makes margaritas even better. Daiquiris are usually simpler because pre-made mixes are available at most stores and all you have to do is add the rum and some ice. However, I've found that they can be really sweet, or if you buy a cheap

brand, kind of disgusting. If you want to make a Piña Colada without using a mix, combine 1-1/2 oz. of rum, three ounces of pineapple juice and one ounce of Coco Lopez (coconut flavor syrup.)

Stronger, more "sophisticated" drinks like martinis and whiskey sours are just as easy to make, but a lot higher in alcohol content. A martini is basically vodka and vermouth, and a whiskey sour is any type of whiskey combined with sour mix. Personally, I find straight, unflavored martinis to be way too strong and not as much fun to drink.

There are some variations where you can add flavor syrup such as apple or chocolate to make it taste less like a straight shot of alcohol. Adding amaretto liquor to a whiskey sour also makes that particular drink taste better. There is not a whole lot of science involved; it is simply a matter of tastes and ingredients, and combining them in the right ways. So next time you plan a party, go to the Schnapps shop, walk past the forties and the Boones, and pick up the ingredients for some good mixed drinks.



JEREMIAH CRIM/NEWS-LETTER

Playing bartender can be fun, but it requires a little investment.

Gettin' your kosher dining on, Balto style

By Michelle Fenster

Pikesville, a Balto suburb, has one of the largest Jewish populations in the United States. So it would only be fair to assume that there is an abundance of good kosher food available. I don't know about the good part, but there are definitely a large number of kosher restaurants in the Pikesville area.

However, before you head to Pikesville, you may want to know an interesting fact about Baltimore and kosher foods. Camden Yards, home of the Baltimore Orioles, is the proud home of the first kosher hot dog stand in major league baseball.

Let's start with dairy. One of the most popular foods among college students is pizza. This is because it is cheap, tasty and doesn't require utensils. There are three options in the kosher circuit: Tov's, Mama Leah's and Caramel's. I have come to the decision that there is no such thing as good kosher pizza, so moving on from there, the most edible is probably at Caramel's. Tov's used to have good challah bread, but

not anymore. Besides, their pizza crust is somewhat doughy. Nevertheless, they are next door to Kosher Bites, which is helpful if you and your friends can't agree on what to eat. Mama Leah's is okay, but it's the farthest from school of the three. All three can claim their place in the Grease Hall of Fame. Caramel's actually offers more than just pizza, though. They have amazing cheesecakes and ice cream and also claim the No. 1 calzone in town.

If you want something dairy, but are not in the mood to torture your arteries, try the Bistro. It serves Italian food at an average price. (DISCLAIMER: For kosher restaurants, average price is more than for non-Kosher restaurants.) They serve their food on paper plates, but the eggplant parmesan is to die for (or so I've been told).

In terms of junk food, the Pikesville area has two popular choices: Dunkin' Donuts and Krispy Kreme's. The only real difference you'll find at these kosher branches from the ones elsewhere in the city are that the menu won't offer egg and sausage sandwiches.

Then there's Goldberg's Bagels. They're bagels. They're good. And you can buy them at Café Q. 'Nuff said.

For meat, you have several options. If all you want to do is stock up your freezer, the easiest solution is 7-Mile Market. This is a huge (meat and dairy) super market. The homemade chopped liver is decent and they usually have Israeli chocolates and candies in stock. One word of caution though. Don't go in on a Thursday night unless you are willing to fight crowds and stand in huge lines.

If you are looking for a more traditional way of getting your meat, Wasserman and Lemberger's is one of the best butchers in the city. Liebes Deli is also good. And if you want to buy chopped liver for Shabbat, you had better order in advance — it's THAT good.

Kosher Bites is an up-scale fast food restaurant. The hamburgers are unbelievable, if not small, as are the fries. The schwarma and knishes are also good. Kosher Bites is a little on the expensive side, but has an impressive col-

lection of scotches and kosher wines. My recommendation: order a double bite and fries. And get an order for me.

Royal is a meat restaurant that offers all cuisine's. It doesn't have a restaurant feel, and it's not quite homey, either. The best way to describe the atmosphere would be like a bar mitzvah with a bunch of round tables. The menu is huge, but I recommend the sesame chicken. The prices are average

for kosher, so you won't go broke eating there.

Finally, there's the Brasserie. It's okay French cuisine, but nothing great and it's a little pricey. However, it's the only upper-class restaurant to go to, so... only has a small menu, but there is a deli attached to the restaurant that offers burgers, hot dogs, subs, etc. for a slightly cheaper price.

Happy dining — B'teyavon!

Bored? Try our food challenges

By Steve Cocker

is actually kinda cool).

This challenge sort of ties in with the next one, but it's supposed to be some sort of chemical thing with all that dairy in your stomach that makes this one impossible.

2. One gallon of milk, 15 minutes

Easy, right? Wrong.

Though it is also difficult, one might be able to imagine drinking, say, a gallon of Kool Aid or even Miller Lite if pledging.

I don't know what the science of all this is, but it sounds rather reasonable to assume that this is impossible.

But this one has an urban legend side to it that only enhances the conventional wisdom that attempting this challenge is just plain stupid.

Attempts are rumored to cause day-long head and stomach aches, the runs and brain damage. But then again, you probably have to be brain-dead to try it.

The Fiji brothers are already lining up.

1. Two-dozen ice cream sandwiches, one half-hour

Doesn't sound so bad, right? I mean, the ice cream is going to melt and reduce in volume, and then all you're left with are the cookies. And even a girl could put down 52 cookies if she had to, right?

In reality, this is some dangerous shit. Your typical gut isn't very heavy-duty. Attempting this almost certainly will make you projectile vomit frozen material from out of your stomach (which

3. 200 pixy stix, one hour

No matter what happens here, you know you're going to get fucked up going into this one.

While probably do-able, a stick of sugar every 17 seconds or so is some serious shit.

It won't take long to end up running laps in your basement, pounding your head against the wall to make the headache go away and singing *It's the End of the World As We Know It* faster than Michael Stipe.

Small kitchen solutions

By Michelle Fenster

Think you have a small kitchen? Well, let me tell you about mine: It's minuscule. My bathroom is bigger. I think one of my closets is, as well. So, now what? You have 30 of your nearest and dearest coming in 20 minutes and... okay. Stop there. You aren't going to be entertaining a houseful of people. You're in college. The most you'll be doing is having a pot-luck or friends over for beer and a pizza. Nevertheless, you still need space and I'm here to tell you what works in consolidating your kitchen.

The first thing you're going to want to do is head over to IKEA, Target or some other similar store. Buy one of those small, collapsible tables. They're easy to store and provide awesome counter space when you don't have nearly enough.

Another way to maximize counter space is to get an oversized cutting board. You can prop it over the sink and presto! Double your counter space. I also recommend getting some stovetop covers (you know, the things that cover the stove grill thing). They make a smoother surface than a grill does (and there is less danger of burning yourself when you forget the stove is on) and work well

as a spot to stick plates, cups, etc.

The next things you're going to want to buy are those dish rack storage things. They allow you to fit two to three times as much on any given shelf. Trust me. I know what I'm talking about. I keep kosher, and that means my microscopic kitchen holds two

Anything that can be mounted should be. If you can figure out how to stick it to the wall, do it.

full sets of dishes, cutlery, pots and pans. Those turn-table gizmos are also really good. They make finding something in the back of the cupboard much easier.

One other handy item for a kitchen like mine (read, only one drawer) is a cutlery organizer. They make normal-sized ones as well as jumbo-sized ones that have a slidey-storage part on top. That gives you room for those extra forks and knives, or whatever it is you keep in your kitchen drawer.

Here's another tip: Anything that can be mounted should be. We're talking paper towels, oven mitts, spice racks. If you can figure out a way to stick it to the wall, do it.

You should also be using those random little crawl-space-sized areas above the microwave and refrigerator. They're great spots to stick cookie sheets, cutting boards, trivets and napkins. They also work great as a place to stick your telephone. I constantly lose my cordless and then find it on top of the fridge. Once, it was actually IN the fridge. Don't ask.

I guess the best and most important advice I can give you is to keep your kitchen clean. When it's really small, any amount of clutter will seem overwhelming. Don't let it. Just find a spot for everything (there's always somewhere it can go... trust me on this one) and keep it there. Use every nook and cranny and then stick a shelf on top of it and put something else on top of it. It's the only way to make the most of your space. And trust me, when you have a small kitchen, space becomes a necessity.

Good luck, bon appetit and don't forget to invite me over for dinner. I'll bring the dessert.

